



Matzo Crackers

Enjoy this traditional cracker for special holidays or anytime with spreads and toppings.

Yield: Six round 8" crackers or four 8 x 10" crackers

Ingredients

- 1 cup + 2 TBSP [Pamela's Artisan Flour Blend](#)
- 1/4 tsp kosher salt
- 1-1/2 TBSP olive oil
- 8-1/2 to 9-1/2 TBSP water (1/2 cup plus 1-1/2 tsp)
- parchment paper

Directions

Pre-heat oven to 500° with pizza stone (or inverted cookie sheet) for at least 45 minutes in the middle of the oven (you want stone very hot when you place the thin dough on it).

Mix Artisan Flour and salt in a food processor bowl fitted with the metal cutting blade. Add olive oil and water through the hole with machine running, starting with 8-1/2 TBSP. Process until the dough comes to a complete ball; add the last TBSP of water only if dough is not coming together. The dough will be soft and supple.

SQUARE:

Divide dough into 4 pieces; roll one piece at a time in between two pieces of parchment to an approx. 8 x 10" rectangle shape; flipping back and forth, releasing the dough from the parchment before flipping each time. Peel off one side of the parchment and either leave dough plain or pierce with small holes, or run lines up it to look like store bought. Slide cracker on parchment onto HOT pizza stone, cook two minutes. Remove with large spatula or pizza peel. Remove parchment and cook an additional 1 to 2 minutes on same side. Flip over on peel, and return to oven for 1-1/2 to 2 minutes, until light golden and edges are turning brown. (Watch at this point, because edges will burn quickly.)



ROUND:

Divide dough into 6 pieces; roll one piece at a time in between two pieces of parchment to a very thin 8" circular shape, flipping back and forth, releasing the dough from the parchment before flipping each time. Peel off one side of the parchment and either leave dough plain or pierce with small holes. Slide cracker on parchment onto HOT pizza stone, cook two to three minutes. Remove with large spatula or pizza peel. Remove parchment. Flip over on peel, and return to oven for 1-1/2 to 2 minutes, until light golden and edges are turning brown. (Watch at this point, because edges will burn quickly.)

Remove from oven and cool on rack. You can roll one and while it is cooking, roll the next one. The dough is better if it is used right away. After totally cool, store in air-tight tin or ceramic container for up to seven days. Maybe re-crisped by placing in a 200° oven, turning off the heat, and leaving in oven for two hours or overnight.

Chef's Note: 475° will work just fine but make sure you preheat and allow a little more time on each side.

If using these crackers as appetizers, try these serving suggestions: cream cheese and honey, mashed avocado with salt and pepper, and goat cheese with red pepper jelly.



Recipe adapted from Sunset Magazine.

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