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Grandma Raab's Favorite Recipes

EGG 'N' ONION MATZOS

2 C. WHOLE-WHEAT FLOUR
3/4 T. SALT
1/3 C. BUTTER OR MARGARINE
1 EGG SLIGHTLY BEATEN
2 1/2 T. ONION POWDER
1/2 C. MILK OR COLD WATER

Add onion to the milk or water to soak while you are working the flour and butter.

Cut butter into flour and salt until like meal.

Combine rest of ingredients and add to flour mixture.

Stir until mixtures forms a ball (if dough is too sticky add a little more flour but avoid overworking to keep crackers tender)

Divide dough into thirds.

Roll out on well-floured surface, adding more flour as needed to keep dough from sticking to rolling pin or surface.

Roll until thin, about 1/16" to 1/32"

Cut into desired shapes and place on greased cookie sheet.

Prick with fork.

Bake in preheated 450 oven about 5 min. or so, depending on thinness, just until crackers begin turning light golden brown.

Makes about 6 doz. 2" squares.

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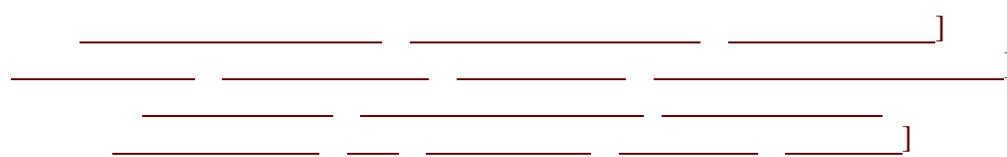
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Complied by Joyce Raab

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My Not Kosher Matzoh

Recipe courtesy Wolfgang Puck, *The Wolfgang Puck Cookbook*, Random House, 1986

Recipe Summary

Prep Time: 25 Minutes

Cook Time: 10 Minutes

Inactive Prep Time: 2 Hours

Yield: About 6 Sheets Of Matzoh

1 1/2 cups semolina flour, finest grind
1 1/2 cups all-purpose flour
2 teaspoons salt
4 eggs
1/2 cup extra-virgin olive oil
2 tablespoons kosher salt
2 tablespoons fresh thyme leaves
1/2 cup finely chopped onion

Place the flours, salt, eggs, and half of the olive oil in the bowl of a food processor fitted with a steel blade or an electric mixer fitted with a dough hook. Mix or process until the dough forms a ball. Turn the dough out into a clean bowl and cover with a damp towel. Let it rest at room temperature for at least 2 hours.

Preheat the oven to 400 degrees F.

Using a pasta machine or a rolling pin, roll out the dough until it is very thin, like lasagna (number 1 on the pasta machine or as thin as possible without tearing). You should have approximately 6 sheets, about 6 by 10-inches each.

Place the dough on baking sheets and brush very lightly with the remaining olive oil. Sprinkle lightly with the salt, thyme, and onion. Bake the matzoh for about 10 minutes, or until golden brown and crispy.

Episode#: WP1C25

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The Kitchen

This excerpt from *A Treasury of Jewish Holiday Baking* by [Marcy Goldman](#) has been reprinted with permission from the author. The book will be available in September, 1998, from Doubleday.

HOMEMADE MATZOH

A couple of years ago, when my kids' were in nursery school, I made it my business to sign up for the "make your own matzoh" field trip at the local matzoh factory. Actually, the "factory" was a seasonal endeavour. Special Passover matzoh bakers leased a space in a large synagogue kitchen and prepared the holiday ceremonial matzoh. As a community courtesy, they also took the time to teach avid young bakers the secrets to homemade - or non- commercial matzoh. The last time I was at the matzoh factory, the fellow in charge graciously made a gift of one of their small, specially crafted matzoh rolling pins - a baking tool I now treasure.

This matzoh is certainly not in accordance with Passover law although the custom of making it is quite authentic (although the pros use a huge, heavy matzoh docker which looks like a loomers tool, to prick the unbaked sheets). Some highlights of Passover matzoh is that the wheat grown for it comes from special, well- guarded fields, special flour mills, and the process of making the matzoh dough itself, must not take more than 18 minutes. Longer than 18 minutes would have fermentation occur, the natural rising of the dough. Even void of commercial yeast, this dough, as all doughs, is an invitation for wild yeast spores) and then the matzoh would be leaven, instead of unleaven. So, while this is an instructive recipe, it is not appropriate to use at the Passover seder. Still, it is rustic and historic and a nice, fun, pre-Passover baking project. Much like standing in a rustling sukkah, this ancient style of bread gives you a sense of old Testament life. Rent The Ten Commandments and crunch this while watching. Memorable stuff.

Homemade Matzoh

2 cups all-purpose flour
1 cup wholewheat flour
spring water

Preheat oven to 450 F. Line two large baking sheets with parchment paper.

Mix two flours together and add water until you have a soft, kneadable dough. Knead about five minutes. Let dough rest a couple of minutes.

Break off egg-sized portions of dough. Stretch as thinly as you can before rolling into thin, oval slabs that are as thin as possible. Prick each slab with a fork or pastry docker. Place on baking sheet and as soon as sheet is filled with matzohs, place in oven, and bake until crisp and buckled, about 3 minutes. Cool and eat.

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Matzah

Matzah is the Hebrew name for **unleavened bread**, that is, bread made without yeast. In the religion of Judaism, it is required for the feast of **Passover** (Pesach), when all foods containing leaven (yeast) have to be put out of the house. It is a reminder for the Jews of the first Passover when their ancestors had to leave Egypt quickly. There was no time to let their dough rise before baking. Instead,

they prepared flat, unleavened bread.

Ingredients

- 250g plain flour
 - 150ml cold water
 - oil
-
- Pre-heat oven to 240°C (Gas Mark 9). In a large mixing bowl mix the flour and water well together.
 - Knead the mixture until it becomes a firm dough
 - Make the dough into balls about 2 inches across
 - On a rolling board, squash each ball flat with your hand and then roll into very thin sheets (about 6 or 7 inches by 5 inches)
 - Oil a baking tray and place the sheets onto it. Prick the sheets with a fork in lines all the way across and down.
 - Bake for 4 or 5 minutes until they are crisp and starting to turn brown.
 - Leave to cool, when they will be ready to eat.

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G. Jones:
The FitzWimarc School, Rayleigh, Essex.

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Make Your Own Matzah

You may buy your matzot in boxes in the store. But you can also try making your very own matzot at home! Here's how.



These recipes call for the use of a stove and chopping or cutting instruments. Before beginning to cook, get either help or the "go-ahead" from a responsible adult.

What You Need:

- 2 cups flour
- 2/3 cup water
- mixing bowl
- rolling pin
- pot holder
- sheet of wax paper, 12" x 18" to roll the matzah on
- large, flat cookie sheet
- chopping knife
- fork to make holes in the matzah



18 minutes (no more!) for making each matzah.

What You Do:

1. Preheat the oven to 450 degrees Fahrenheit.
2. Measure the flour and the water into the mixing bowl, and stir with a fork.
3. Form a small amount of dough into a ball and then use the rolling pin to roll the ball out into a thin, flat circle on the wax paper.
4. Poke holes in the dough with a fork to keep it from rising.
5. Bake the matzah for 3-4 minutes, until it is brown. Use the mitt or potholder to remove the cookie sheet from the oven, and don't forget to turn off the oven when you're done.

Makes about 20 small matzot

Charoses

What You Need:

- 2 red apples
- 1 cup of sweet red wine or grape juice
- 1 cup chopped walnuts (you can buy them already shelled and chopped into pieces)
- paring knife for peeling apples

Passover Pages

[Maggid: Telling the Story and About Passover](#)

[Recipes: Matzah and Charoses](#)

[Passover Crafts](#)

[Games and Quizzes](#)

Recipes taken from [The Kids Catalog of Passover](#).



- wooden bowl
- metal chopping blade
- measuring cup
- large spoon for stirring

What You Do:

1. Carefully peel the apples (ask an adult to help you) and cut them length-wise in half and then in half again. Discard the peels and cores.
2. Put the peeled and cored apples into a wooden bowl. Ask an adult to show you how to use the chopping blade to chop the apples into pieces the size of your thumbnail.
3. Add the chopped nuts to the bowl with the chopped apples.
4. Measure one cup of red wine or grape juice and pour it into the apple and nut mixture.
5. Stir the mixture until it becomes the color of the wine or juice. Now the charoses is ready to eat—or you can sprinkle it with cinnamon before serving.

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Matzah (Unleavened Bread)

Heat oven to 375 - 400 degrees Fahrenheit (I use 400 degrees)

Two parts kosher for passover flour - NO SELF-RISING FLOUR!!! (2 cups flour)

One part spring water (1 cup water)

A variation is to use only 2/3 of the water amount and replace the missing 1/3 of water with kosher for passover cooking oil (those with oil will brown sooner).

Another variation is to add a dash of salt.

Place flour in a bowl

Gradually add the water (and oil or salt, if used) until all is mixed well -- add more water or flour if needed.

Knead dough until the dough is no longer sticky - I usually add a dash more flour while kneading.

Roll dough out on a cookie sheet thinly, no more than 1/2 an inch thick.

NOTE: I'm told a pizza stone will work a bit better than a cookie sheet, for those of you who own one!

Use a fork or a toothed comb to puncture the matzah, making rows of perforations across the full length of rolled-out dough. Then lightly stretch dough a bit closer to sheet/pan edges to enlarge the perforations made.

Bake for 15 - 20 minutes (pizza stone times may vary) -- watch for browning -- when it's browned and crispy, it's done. (I make smaller, individual sized ones instead of ones the size of a whole cookie sheet, so mine take a little less baking time. Mine have never stuck to my cookie sheet since I use the type with a non-stick finish -- others tell me they instead use parchment paper lining their baking pan, I've never tried this).

From the time water is added to flour until put into oven should be less than 15 minutes, to prevent any fermentation from occurring.



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from [RecipeCottage.com](http://www.recipecottage.com)

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Matzo

URL: <http://www.RecipeCottage.com/breads-quick/matzo.html>

Matzo

water baker's flour

Pour the flour into a bowl, and add water while stirring. Stop before all the water is absorbed.

Knead the dough; you want it to end up very stiff. Once all the flour has absorbed water and you're left with a smooth ball of dough, roll it out thinly - the thinner the better - and prick it all over with a fork. Place immediately into a very hot oven, preferably on a pizza stone. Take it out as soon as they're cooked through - this will only be a few minutes.

That's it.

Now you know why it's called "the bread of affliction".

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Unleavened Bread - Simple Recipe

1 c. flour
3 tbsp. sugar
1/3 tsp. salt
1/3 c. shortening
2 - 2 1/2 tbsp. milk

Sift the flour, sugar and salt. Cut in shortening. Add a little bit of milk at a time, and only enough to form in dough. Roll dough (using floured rolling pin) to 1/4" thick. Cut in 1/2" squares. Pierce it with a fork in long rows from top to bottom of each piece. Bake at 375 degrees for 15-20 minutes until done.

Unleavened Bread - Kosher Recipe

After consulting two Jewish synagogue cookbooks and not finding a recipe, I finally located one in my favorite resource book entitled, *The First Jewish Catalog* by Siegel and Strassfeld (about \$15- 20). Three catalogs are now available as well as one or two children's catalogues. You may order them from the Jewish Publication Society (see address list on our site). This book is FULL of information on LOTS of topics! The following quote is found on page 143-144:

"On matzah ...Since the prescription regarding the eating of matzah in place of hametz (leavened bread) is repeated several times in the Torah (see Exodus 12), it has come to be observed with extreme strictness---particularly on the first two nights (Seder nights). [Side note from Cheryle: April 21 and 22, this year]. There are several types of matzah varying in their strictness:

1. *Shemurah* (watched): Hand-made. The wheat is watched from the time of harvesting until the final baking to insure that no water, heat, or other natural processes cause it to begin fermentation. It is hand-made, constantly observed, and the utensils used for making it are washed every eighteen minutes (the time when fermentation can begin, according to halakhah).
2. *Shemurah* (machine-baked). Same as above but baked by mechanical processes. Although this is kosher (permitted) in all ways, some have questions as to whether the introduction of machinery necessitates revision in the laws.

3. *Non-Shemurah*. This is the supermarket matzah. It is only watched from the time of grinding (as opposed to the time of harvesting). Although this is also kosher (permitted), many people prefer to use the Shemurah matzah to fulfill the mitzvah during the Seder, and use non-Shemurah for regular daily consumption during Pesach (the week of the festival).

4. *Egg matzah*. Matzah baked with egg, milk, wine, or fruit extracts. It is called "unleavened bread prepared in a rich manner." Eating this will not fulfill the obligation of eating matzah at the Seder.

INGREDIENTS AND TOOLS

Special Passover flour or whole-grain wheat, cold spring water, a baker's oven, smooth working surfaces---preferably glass or marble slabs, 1-kneading tub, rolling pins, sandpaper, matzah - perforating machine (you may have to improvise this: it looks like a rolling pin with spikes), long wooden poles, and 6 or more people.

THE BASIC PROBLEM

Hametz, which is forbidden during the entire holydays of Passover, is defined as any fermented grain product (specifically from one of the "five grains" mentioned in rabbinic literature: wheat, spelt, barley, oats, and rye. Rice, millet, and beans, while not explicitly forbidden in the Talmud, are not eaten by all Ashkenazic Jews because they undergo a process similar to fermentation- Fermentation is presumed to take place within eighteen minutes after exposure of the cut grain to moisture. Matzah is required as the central element of the Seder and is the staple food throughout the week of Passover. It is defined as, "the bread made from grain and water dough without fermentation" The problem, of course, is how to make such a dough without causing fermentation. This is accomplished by three means:

1. Protecting the ingredients from moisture and heat prior to mixing.
2. Preparing the dough very rapidly.
3. Baking at extremely high temperatures.

THE STARTING INGREDIENTS

The flour must be absolutely dry and stored in a cool, dark place. According to the strictest interpretation, it should have been watched from the time of reaping to ascertain that it was never exposed to moisture. Such flour, known as Shemurah flour, may be purchased from one of the Shemurah matzah bakeries in New York. According to a more lenient view, it is sufficient if the flour was watched from the time of milling. In the latter case, you may purchase whole grain for matzah at any grain store and mill it yourself, making sure that your mill is kosher for Passover before you start.

The water must be drawn from a spring and allowed to settle overnight in a cool, dark, place. This is done so the water will not be warm. The vessel in which it is stored should be perfectly clean and kosher for Passover. Tap water, or bottled spring water may not be used.

THE KNEADING

Before starting, make certain that the boards, rolling pins, etc., you are using are kosher for Passover. Everyone who will be handling the dough should wash his/her hands in cold water before beginning work and between each batch of dough handled. You must dry your hands thoroughly. The flour and water are mixed in a tub at a ratio of 3 1/4 to 1. The maximum amount of flour to be used at any one time is 3 pounds. Unless you have a small army of people to feed, it is advisable to use much less. Once the dough is made, it should be cut into small pieces no bigger than the palm of your hand and

distributed for kneading. Each piece should be worked continuously. The dough may not sit on the table even for a brief period. Kneading prevents the dough from rising. The small teyglekh, or balls of dough, should be kneaded until they are of uniform consistency---perhaps from 60 to 90 seconds---and then rolled out into a pancake shape. While the matzos are being rolled they should be constantly picked up to make certain that the dough does not stick to the table- One reason this is important, is that unlike kneading bread, one may not sprinkle additional flour onto the kneading board. Once the dough becomes very thin and reaches a diameter of 6 or 8 inches, it should be carried on the rolling pin to a special place where the matzah is perforated with holes by means of a special machine. From here the dough is taken to the oven.

Between batches of dough, several people should be assigned to clean off each work spot and every rolling pin. Because water might produce hamatz, sandpaper is probably best for this purpose.

BAKING

As noted above, it is probably necessary to use a baker's oven to make matzha in order to reach temperatures of 600 to 800 degrees F. The oven should be stoked up from 2 to 4 hours or more before baking begins. The perforated matzos are placed in the oven with long wooden poles and should bake within 2 to 3 minutes. The total time lapsed from the beginning, to the kneading, till the matzos are placed in the oven, should never exceed 18 minutes.

After baking is complete, a small portion is separated. Using the same blessing that is used when baking hallah (see Hallah), this portion is burnt up completely.

BLESSING FOR HALLAH AND MATZAH

"Blessed are You, Lord God, King of the Universe who has sanctified us and commanded us to separate the matzah."

*****End of Article from Book*****

.....Interesting, isn't it? So what can you do? Well, this is a problem for many beginners. What we did was call our local grocery chain and ask them to order matzah bread for us. The largest distributor is Manischewitz. They market two different matzah's: one that is especially baked for Passover and one that is not. The difference is in the watching and preparation as discussed above. There are other brands of matzah available and your grocer needs to be contacted AS SOON AS POSSIBLE to insure you get your supply. When our local grocery person tried to order about 30 days before the season, he couldn't get any for us! Panic struck! We had to travel to Tulsa in order to purchase matzah for our Passover Seder. Passover supplies are more prevalent in the east and locations with Jewish communities. Smaller towns/cities without Jewish neighborhoods will have a more difficult time locating Seder items. Matzah does not last long---especially the imported brands from Israel.

I have typed onto our net-site an entire section on Passover. It includes the chapters from Eddies book, *The Seven Festivals of the Messiah*, and the entire Haggadah that Eddies has written that takes each step of the Seder and breaks it down for easy explanation. The Haggadah is "user friendly" and explains exactly what to pick up when, and what is being taught in light of Messiah Yeshua. It is scripted so the group, family or church, may use it as a responsive reading. This allows for no hassles for the leader as he/she may just read the leader's part and not have to memorize a script.

On the net-site, and in the back of Eddies' book is an excerpt from my book, *The Anti-Panic Passover Guide*. This is everything you ever needed to know about putting a Seder together. It gives you shopping lists, menus, music suggestions, committee assignments, time lines, recipes (excluding the

receipt to make unleavened matzah), and much more. The Guide is available for \$3 in spiral binding. It includes much that will allow a passover coordinator to check-off like a workbook. Any one, or group considering hosting a Seder and needing Haggadot, needs to contact us as soon as possible. We have ask that orders be placed *AS SOON AS POSSIBLE* so we will know how many books to print, and allow time for shipping. We suggest, at minimum, one Haggadah for every 2 persons. The Haggadah is \$8.00 each. If you order 10 Haggadots, then we offer a free *Anti-Panic Passover Guide* that is sent NOW to the coordinator.

The Anti-Panic Passover Guide may be successfully used for Seders with as many as 700 participants, as well as by single families. The Haggadah is great in either setting.

Be flexible with a first time church and allow them this demonstration Seder. You will be welcomed back if you help them see HIM. The difference in time offers a perfect opportunity to explain why we need to study our Jewish roots in order to understand why the time difference. We encourage people to do a Seder within the time frame that suits their schedule. We strongly recommend you purchase a copy of *Our Father Abraham* by *Marvin Wilson* (local Christian bookstores [\$18-20]), and read it before hand to help you understand why the study of Jewish roots is important. We suggest giving a copy to your pastor and begin working with him on his Seder. Haydid has published an accompanying workbook that helps to guide bible study groups through *Our Father Abraham* in a 15-week program.

Blessings on baking your own unleavened bread!..... Personally, I prefer to buy mine!

Shalom in Messiah Yeshua,
Cheryle Holeman



Rosh Hashanah

Raisin Challah

Source: "A Treasury of Jewish Holiday Baking," by Marcy Goldman

Serves: Makes one large or two medium loaves

1-1/2 cups dark or yellow raisins, plumped

1-3/4 cups warm water

2 tablespoons dry yeast

1 pinch sugar

1/3 cup sugar

1/3 cup light honey

3-1/2 teaspoons salt

1/2 cup oil

3 eggs

2 egg yolks

6-7 cups bread flour, approximately

Egg wash:

2 tablespoons water

2 teaspoons sugar

1 egg yolk

In a large mixing bowl stir together the yeast, water, and pinch of sugar. Let stand five minutes to allow yeast to swell and dissolve.

Briskly stir in remaining sugar, honey, and salt. Then add oil, eggs, yolks and about 5 cups of the flour. Stir into a shaggy mass. Let stand 10-20 minutes to absorb flour.

Knead, by hand or with a dough hook, adding remaining flour as required to make a soft and elastic dough (about 10-12 minutes). Dough should leave sides of the bowl. If it is sticky, add small amounts of flour until dough is soft but no longer sticks. (Note: if you find dough too bulky for your mixer, divide in two. Knead one portion at a time).

Let dough rest on a lightly floured board 10 minutes, then flatten and press in raisins as evenly as possible into the dough, folding dough over raisins to "tuck" them in. Place dough in a greased bowl and either cover with greased plastic wrap and a damp tea towel or cover with a damp tea towel and place entire bowl inside a large plastic bag.

Let rise in a draft free place until doubled and puffy looking, anywhere from 45-90 minutes.

(If you are doing an overnight, cool rise, place dough in a large, lightly greased bowl and insert

this in a large plastic bag. Refrigerate overnight. If you see the bread rising too quickly, open the bag, deflate dough, and reseal. Next day, allow dough to warm up then gently deflate and proceed.) Divide dough in two.

For 'faigele' or turban-shaped New Year's Challah, shape each section into a long rope (about 12-14" long) which is thicker at one end and coil it, starting with the thicker end first, tucking the end in on top to "lock." Or, you can divide each dough section into three ropes, around 14" long and make a traditional Challah braid.

Place on cornmeal dusted baking sheet. In a small bowl, whisk together egg glaze ingredients. Brush loaf with egg wash and sprinkle with sesame seeds. Let rise until puffy, around 20-30 minutes. Preheat oven to 400°F. Bake bread 12 minutes then reduce heat to 350°F and bake another 25 minutes or until bread is evenly browned.

Makes one large or two medium loaves. Can be frozen baked or unbaked. If freezing unbaked, let bread rise slowly, overnight in the fridge. Bring to room temperature before baking.

Notes: This is a delicious bread. Marcy Goldman's recipes are great, and they taste wonderful. Her website, Baker Boulanger, is at <http://www.betterbaking.com>. This recipe is from her cookbook, "A Treasury of Jewish Holiday Baking". When I baked this recipe I added the raisins when I added the last of the flour and was kneading the bread. I braided the loaf and placed in a circle around a bowl on a baking sheet to let rise.

PASSOVER

Make your own Matzah

In their hurry to leave Egypt, the Israelites did not have time to wait for their bread to rise so they made matzah. What better way to teach your children about the Passover story than to make matzah with them like the Jewish slaves made matzah thousands of years ago.

Difficulty Level: average

Time Required: 45 minutes

Here's How:

1. Oven: Put the oven through a full self-cleaning cycle to make it kosher for Passover.
2. Ingredients needed: 1) cold water from the faucet
2) special flour called kemach shel matzah shamura (flour watched from the moment of harvest to the moment of packing to make sure it has not come into contact with any moisture).
3. Utensils needed: 1) measuring cups 2) large bowl for dough 4) roll of paper 4) rolling pin 5) tool for making holes in the dough 6) tiles for lining

- oven shelf 7) peel - flat metal plate with a handle for taking the matza out of the oven. All utensils should be kosher for Passover.
4. Prepare the oven by lining the oven shelf with floor tiles. Leave some space between the tiles and the sides of the oven.
 5. Set oven on highest temperature setting.
 6. Place clean paper on work surface and prepare utensils.
 7. At this point, the clock starts to tick. There must be no more than 18 minutes from the time the water is mixed with the flour until the time the matzah is put into the oven.
 8. Depending on how many matzot you want, measure 1 part water and 3 parts flour.
 9. Quickly mix and knead into a firm ball of 1-2 inches.
 10. Roll out dough as thin as possible.
 11. Poke holes in the dough.
 12. Check to make sure no more than 18 minutes passed since the flour and water were mixed. Put matzah onto the tiles in the hot oven.
 13. Bake on tiles for 2-3 minutes until done.
 14. Remove using the peel.
 15. Put clean paper on the work surface, and repeat steps 7-14.

Tips:

1. It is best to have a few people working together when making matzah. Have one person do the mixing and the kneading, another person rolling out the dough, and the last person putting the matza into the oven.
2. This can be a fun activity to do the afternoon before the Seder. However, while having fun, make certain the matzah you are making is kosher for Passover. No more than 18 minutes can pass from the time the flour and water are mixed and the time the matzah dough is put into the oven.

Matzah recipe from Judaism.about.com