


Bekah's Gluten Free Matzah

Ingredients:

- 2 Cups King Arthur's Gluten Free Flour
- 6 Tablespoons Gluten Free Oat Flour
- 2 Tablespoons Gluten Free Corn Meal
- 5 Tablespoons Vegetable Shortening
- About 2+ Tablespoons Honey or Agave nectar
- Sea salt from a grinder-about 20 turns
- About 2/3 Cup Warm Water



Directions:

1. Preheat oven to 350° F
2. Add Flours, Shortening, Sea Salt, and honey to a food processor.
3. Turn Processor on and add the warm water slowly through the tube or small the opening at the top (Food processors vary).
4. Check your dough. It should be workable and not too thin. If it sticks to your hands, add more flour. If it is too dry and crumbly, add a LITTLE bit of water until workable.
5. Place dough on the counter and roll into a log. Cut into 8 pieces evenly.
6. Roll one piece of the dough into a ball and place between 2 pieces of waxed paper. 

Directions Continued:

6. (Cont.) Roll thinly, like crackers, but not too thin as it will not come off waxed paper cleanly. You may have to experiment a few times to get the feel of it. Try to make as much of a square as possible-about 6in X 6in. I cut the edges with a sharp knife to make the square.
7. Remove the top sheet of waxed paper and dock the matzah with the tines of forks in even rows. I roll out all 8 matzah before moving to the next step.
8. Rub a cast iron skillet with vegetable oil, and heat on medium. When skillet is fully heated, turn one matzah over into the palm of your hand, remove the waxed paper. Flip very gently and place in skillet, fork-tined side down. Cook for 1 -2 minutes or until it turns a little brown but not burnt. Flip it over and cook the other side for just a few seconds to firm it up. Place on a cookie sheet and repeat for this for each matzah. I use Air-bake cookie sheets for even heat distribution.
9. Place cookie sheets with matzah in the preheated oven and cook for 10-15 minutes. The bake time really depends on how thick you made the matzah and your particular oven. Just keep an eye on it! You want them to be crisp, not chewy, but also not too darkened and brittle.
10. Cool for about 10-15 minutes on a wire rack and store in an airtight container. It freezes well and for a LONG time if need be. I've done it months in advance. They are delicate and sometimes break easily, so it's best not to jumble them around in route to church.

Send a Facebook message to Table Life Church for help. Bekah will call you and send pictures!