

# KRAIG'S MATZAH RECIPE

**PREP TIME:** 10 minutes | **COOK TIME:** 10 minutes | **SERVINGS** 12

## INGREDIENTS

- 2 cups All-Purpose Flour
- ¼ cup Salted Butter, melted
- ½ cup Heavy Cream
- 2 Eggs
- 2 teaspoons Salt
- Salt or other seasonings to taste

## INSTRUCTIONS

1. Melt the butter in a 2 cup measuring cup.
2. Add two cups flour to medium sized bowl.
3. Add salt and mix with flour.
4. Once butter is melted, add cream and stir.
5. Add 2 eggs to butter and milk mixture and beat till combined.
6. Add wet ingredients to flour and stir till combined. Try not to over mix.
7. Pull out a tortilla press or rolling pin.
8. If you have a kitchen scale, weigh balls into 55gram balls.
9. Using tortilla press or rolling pin, roll the balls out into disks that are about 4-5 inches in diameter.
10. Cook in a skillet on medium low – medium heat with some olive oil in the bottom. Add a few drips of olive oil between each batch.



## NOTES

1. I also used my salt grinder to grind some salt on the dough balls before rolling them out. This gave little pops of salt throughout the matzah as you eat it.