**Homemade matzah – BASIC RECipe**

INGREDIENTS

* 4 1/2 cups flour, plus more for rolling
* 1 teaspoon kosher salt, plus more for sprinkling
* 2 tablespoons olive oil
* 3/4 cup warm water plus up to 3/4 cup warm water, a little at a time

DIRECTIONS

1. Preheat the oven to 500°F. Put large baking sheet in oven.

2. In a large bowl, mix together all the ingredients, using 3/4 cup water, until everything comes together to form the dough. If the dough seems dry, add a little more water, a few drops at a time. (*If you do not need the matzah to be kosher for Passover, let the dough rest for 10 to 15 minutes. If you do need the matzah to be kosher for Passover, proceed immediately to the next step so that you can finish everything in 18 minutes.)*

3. Divide the dough into 8 pieces. Flatten each piece slightly and roll the dough as thinly as possible with a rolling pin on a lightly floured surface. Repeat with the remaining dough pieces.

4. Trim the rolled-out dough pieces into rectangles. (How many pieces of matzah you get depends on how thinly you rolled the dough.)

5. Use a fork to prick holes in the surface of the dough. lf salted matzah is desired, brush or spray the dough surface lightly with water and sprinkle with salt to taste.

6. Carefully place some of the rectangles onto the baking sheet. They should fit snugly but should not touch. Bake until the surface of the matzah is golden brown and bubbly, 30 to 90 seconds. Using tongs, carefully flip the matzah pieces and continue to bake until the other side is golden browned and lightly blistered, 15 to 30 seconds only. Keep careful and constant watch to keep the matzah from burning; the exact baking time will vary from oven to oven and will get longer with subsequent batches. You want to let the matzah get a few dots of light brown but do not let the matzah turn completely brown or it will taste burnt.

6. Let it cool before serving.