

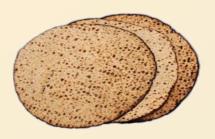


Special flour that was never near any water.



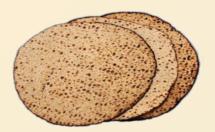
Special water that was never near any wheat or flour.





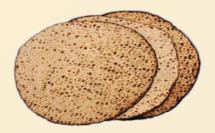


Put in some flour



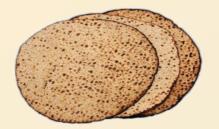


and some water.





Mix together. Quick, quick, quick.

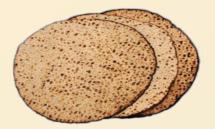




Knead the dough.



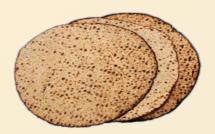
Roll the matzah flat, flat. It mustn't rise.





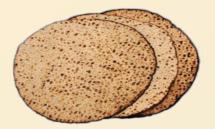
Poke some holes into the matzah. To really make sure it doesn't rise.







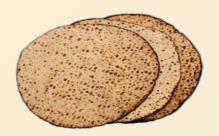
Put the matzah in the oven.





Matzah bakes very quickly in the hot hot oven.







Yummy crisp matzah. Ready for Pesach.

