**Passover Bread Recipe**by Loma Armstrong
Yield: 500 servings for Passover

Ingredients:

•4 cups freshly ground whole wheat pastry flour
•1 1/2 teaspoons sea salt
•3 tablespoons real butter
•2 tablespoons oil mixed in 1 cup water

Directions:

Sift flour and measure. Add salt, sift again, or stir thoroughly (in a food processor, if available). Cut butter into small pieces and add to flour after each cut (or cut in with a pastry cutter). Add oil and water to flour (while running processor). Mix until it forms a ball of dough that comes away from the side of the bowl. Knead lightly on floured board 1 minute to a smooth ball. Lightly flour the bowl again. Pinch 1 cup dough and flatten, then roll as thin as possible. Roll it until it just holds together without breaking when pulled. Place the rolled dough on an ungreased sheet and make one cut so the pieces may conveniently fit on the serving plate. Bake 8-10 minutes in a preheated oven at 350 until puffy and lightly browned.

Instructions for Use:

Depending on the number taking Passover, set aside a reasonable amount for the Passover service. Use the remainder for ordinary bread during the Feast of Unleavened Bread.

The Jews teach that From the time the flower is ground until the bread is made and in the oven should be 18 minutes or less so as to not cause the dough to adopt yeast spores from the air and cause any rising.