

**Gluten-free Oat Matzoh**

(original source: <http://norwitz.net/blog/2008/04/26/homemade-matzoh/>)

**Ingredients:**

2 c. (180 g) certified gluten-free oat groats, flakes, or flour  
1 tsp. (5 mL) salt  
½ c. (125 mL) water

**Directions:**

1. If starting with oat groats or flakes, grind them in a food processor until you have flour (set a bit aside for dusting the rolling pin).
2. Mix in the salt.
3. Add the water and knead the dough for at least 2-3 minutes, adding more oat flour or water as needed.
4. Roll out into two thin sheets and place onto an ungreased cookie sheet.
5. Bake at 400F (200C, gas mark 6) for about 13 minutes, flipping over half way through.
6. Let cool completely before covering.

Makes two large matzohs. To be suitable for Passover, these must be made within 18 minutes of the water touching the oats. Please take a look at the webpage mentioned above or talk to your Rabbi for more information!