

Featured Recipe

Matzo

Ingredients:

- 1 cup Jules Gluten Free™ All Purpose Flour
- ½ cup almond flour
- 4 Tbs. extra virgin olive oil
- 3 Tbs. water
- ½ tsp. sea salt or kosher salt

Directions:

Preheat oven to 450° F (static) 425° F (convection).

Whisk together Jules Gluten Free™ All Purpose Flour and almond flour then add in the liquid slowly while stirring with a fork or pastry cutter. If the dough is too dry, add additional water by the 1/2 teaspoonful in order to get dough wet enough to form a ball but not be sticky.

Form a ball with the dough and pat out onto a clean surface or pastry mat dusted with Jules Gluten Free™ All Purpose Flour. Pat with your fingers to flatten the dough and roll to the thickness of a saltine cracker, then prick with a fork. Sprinkle with additional coarse kosher salt, if desired.

Bake for 10 minutes on a parchment-lined baking sheet, or just until slightly browned.

Serves: 4.



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