Matzo

King James Version
Numbers 6:15 And a basket of unleavened bread, cakes of fine flour mingled with oil, and wafers of unleavened bread anointed with oil, and their meat offering, and their drink offerings.
New Living Testament
Numbers 6:15 a basket of bread made without yeast-cakes of choice flour mixed with olive oil and wafers spread with olive oil-along with their prescribed grain offerings and drink offerings.
New International Version
Numbers 6:15 together with their grain offerings and drink offerings, and a basket of bread made without yeast—cakes made of fine flour mixed with oil, and wafers spread with oil.

How to Make Matzo Bread
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Matzo, or Matzah, bread is a Jewish unleavened bread that is typically consumed during Passover when Jews are not allowed to consume leavened products. Unleavened bread must be made without using yeast, baking powder, or baking soda. Matzo bread when made has a cracker-like consistency and is made typically using just flour, salt, water and a little oil.
Difficulty: Easy
Instructions
Things You'll Need:

* 2 cups of flour
* 1 tsp. of salt
* 2 tbsp. of vegetable oil
* 1/2 cup warm water
* Small bowl
* Oven
* Cookie sheet

1. Step 1 Combine the flour, salt and oil in a bowl and mix.
2. Step 2 Slowly add the warm water until the mixture reaches a dough-like consistency. You may not need to use all of the water.

3.Step 3 Break your dough into small balls. Allow the balls to sit for 30 minutes to gain consistency.

4.Step 4 Cover a cookie sheet with a small layer of flour. Then place the small balls on the sheet flattening them out to be cracker-thin in the process.

5.Step 5 Bake the bread in a pre-heated over at 350 degrees for 5 minutes.

6.Step 6 Remove the bread from the oven when it reaches a golden brown color.