

Sweet Unleavened Bread adapted by Sandee Willshaw

(makes about 10 round discs, plenty for Passover AND the Days of Unleavened bread...for 2 people)

½ C honey

¾ C scalded milk

1 egg

¼ C butter, softened – not melted

2 ½ C flour

1 tsp cinnamon

1. Preheat oven to 375 degrees
2. In a medium mixing bowl, beat the egg.
3. Then stir in the milk, honey and butter.
4. Continuing stirring while you add the flour and cinnamon.
5. Dust some flour on your kitchen counter.
6. Remove the dough from the bowl and knead it gently on the floured surface until smooth (you may need to sprinkle more flour on your hands if it gets a bit sticky).
7. Pat the dough out flat to ½" thickness.
8. I use a thin "lipped" glass to cut out about 10 round discs (number depends on the size of glass you use). Prick a "design" into the surface of each disc.
9. Place the discs on an ungreased lined baking sheet, and bake in preheated oven for 15 minutes...be sure that the bottoms don't get too browned.