

Lesson 3: Matzah

A. Learning

- a. There are three Matzot used at the Seder. (discussed in the last lesson). The Matzot are usually round, to signify that the year is continuous without end. They are also made from hand, out of wheat that has been watched over since the time of planting. This is done to ensure that no chametz has come into contact with the wheat that would make the matzah chametz. The matzah is called “matzah shemurah” as it has been watched. The matzah is made from water and flour in just 18 minutes, from beginning to end. This is so that the mixture is not given time to rise.
- b. A short dvar Torah for Seder night about matzah: Matzah is made from flour and wheat. Wheat represents the crops that we grow, meaning work that we do. Water represents the Torah that we learn since it flows and always guides us through life as it flows. Together work and Torah is what we need to live. Matzah represents the work and the Torah together.
- c. Unlike other Shabbat and Yom Tov meals, we do not make hamotzei right after kiddush at the Seder. Hamotzei is not said until after we read the story of Yitzeiat Mitzrayim and read from the Haggadah. We do wash before eating the Karpas (green vegetable or potato that we dip) but we do not make a bracha when we wash.
- d. We then take the middle matzah and break it in half, putting away half as the afikomen to use at the end of the Seder. It is traditional to hide the afikomen (in some homes the children hide it and in some homes the Seder leader hides it). Either way it will be brought and be the last food eaten at the Seder. The rabbis teach us that the reason we break the middle matzah in half is that it represents the tribe of Levi (remember the Matzot represented Cohen, Levi, and Yisroel) and the tribe of Levi was split in half. The other reason we break a matzah in half and save it for later is that we were just slaves in Mitzrayim. As slaves we did not know where our next meal was coming from. So, we ate part of what was given to us and saved some for

later. We are acting out this slave behavior because we are supposed to feel like we are slaves in Egypt on Seder night.

- e. Later in the Haggadah we read about the matzah when we talk about the three things needed for the Seder: Pesach (the Lamb sacrifice that we do not do now since there is no Beit Hamikdash), Matzah, and Marror (the bitter herbs). We point to the matzah and describe how we have the matzah to remind us how the dough was made quickly on Mitzrayim and did not have enough time to rise into loaves of bread. We still do not eat the matzah.
- f. Now we wash our hands, this time with a bracha and make two brachot on the matzah: “hamotzei lechem min Haaretz” and “al achilat matzah.” We hold all three Matzot when we make hamotzei bit just the top two when you make al achilat matzah. Finally, we eat! After the matzah is eaten, we eat the Marror and then we eat a special sandwich- matzah, Marror, and the charoset. This is the part of the Seder called Korech, which is to remember the sandwich made by Rav Hillel, in the days of the Mishna. He said that this is how we commemorated the pasuk, to eat Matzot and Marror together.
- g. After the meal of the Seder is finished, we find the afikomen and finish the Seder off by eating a piece of it. The afikomen should be eaten before midnight as it represents that the korban Pesach had to be finished before midnight.

B. Cooking Projects with Matzah:

Matzah Granola

Ingredients:

- a. 2 cups matzah farfel
- b. ½ cup raisons
- c. ¼ cup shredded coconut
- d. ½ cup almond or pecan pieces
- e. ½ cup dried cranberries
- f. 1 tsp cinnamon
- g. ¼ cup honey or maple syrup

Directions:

- a. Mix all ingredients together and store in a closed container

Matzah Brei

Ingredients:

- a. 2 sheets matzah made into small pieces
- b. 2 eggs, scrambled
- c. 2 TB milk
- d. 1 TB butter
- e. Jam, sugar, or maple syrup to taste.

Directions:

- a. Soak matzah pieces in eggs and milk mixture.
- b. Melt the butter in a frying pan.
- c. When pan is hot, add the matzah mixture and let set.
- d. Turn over the matzah (some like this set firm like a pancake and some like it softer, it's up to you).
- e. Cook on both sides to desired firmness, making sure the eggs are cooked through.
- f. Top with jam, sugar, or syrup, or eat plain.

C. Crafts Project:

Afikomen Bag or Pillow cover

Supplies:

- a. Pillowcase
- b. Markers
- c. Glitter
- d. Glue Sticks
- e. Felt
- f. Scissor

Directions:

- a. Using the materials decorate the pillowcase to use at the Seder for either an afikomen Bag or a pillow cover. Make sure everything is dry before Seder night.