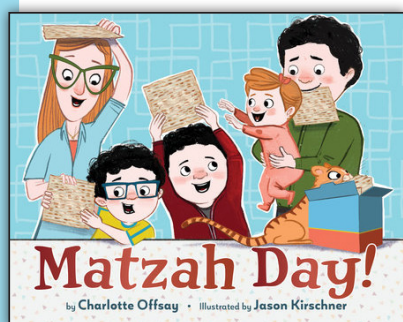




In this fun rhyming story, a family celebrates Passover with lots of matzah—with lox, as stuffing, matzah pizza, and matzah candy. Join them by making your own matzah.

What's included:

-  Matzah Recipe
-  Matzah Pizza
-  Matzah Buttercrunch (also known as Matzah Candy!)



Matzah Day!
By Charlotte Offsay
Illustrated by Jason Kirschner

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Meet the author!

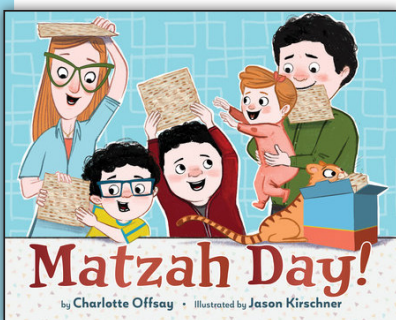


Charlotte Offsay was born in England, grew up in Boston, and currently lives in Los Angeles. She is the author of picture books including *Challah Day!*, illustrated by Jason Kirschner.

Meet the illustrator!



Jason Kirschner is an author and illustrator, as well as an Emmy-winning set designer for television. His credits include *The Kelly Clarkson Show*, *The View*, *Late Night with Conan O'Brien*, and *The Late Show with David Letterman*.



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Matzah Recipe

Have an adult helper!

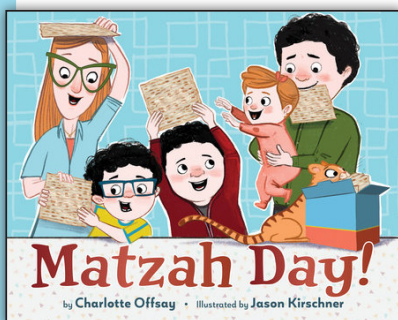
Ingredients:

- 1 cup flour (kosher flour all-purpose)
- Kosher salt (to taste)
- ½ cup warm/room temperature water

Directions:

1. Pre-heat oven to 475.
2. Combine ingredients until they form a ball.
3. Knead the dough. I like to sprinkle a little flour and knead directly on my countertop for about 3-4 minutes. Note: If your dough feels a bit sticky, you can gradually add more flour. Alternatively, if it feels a bit dry or crumbly you can add more water (1 tsp at a time).
4. Split the dough into approx. eight pieces.
5. Roll each piece as thinly as possible. Matzah is usually made in squares or rectangles but my kids enjoy making ours round or into different shapes like hearts!
6. Place in a single layer on parchment lined baking trays.
7. With a fork make lots of holes all over the top of the dough.
8. Bake each tray for 3-4 minutes until the dough is a golden brown and slightly crispy.

Fun Fact: Just as the Jews in the Passover story were in a rush, matzah is made quickly even to this day, in 18 minutes from beginning to end. The timer starts when the water hits the flour and ends when it comes out of the oven!



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Matzah Pizza

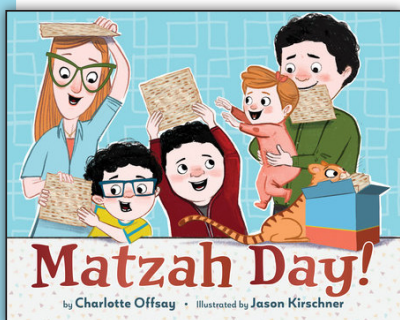
Have an adult helper!

Ingredients:

- 4-6 unsalted Matzah
- Approx. 1 cup – 1.5 cups of shredded cheese
(We like to use mozzarella or cheddar)
- $\frac{1}{2}$ - $\frac{3}{4}$ cup cup of pizza or tomato sauce
- Your favorite pizza toppings (We like pineapple or basil –
other toppings include onions, olives, tomato slices, oregano, garlic etc.)

Directions:

1. Pre-heat oven to 350.
2. Place matzah on parchment lined baking tray. You can break up the matzah if needed in order to cover the entire tray.
3. Spread a thin layer of pizza sauce over matzah and cover generously with cheese.
4. Add any desired toppings.
5. Bake until cheese is melted and slightly golden – approx. 5-7 minutes



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Matzah Buttercrunch (also known as Matzah Candy!)

Have an adult helper!

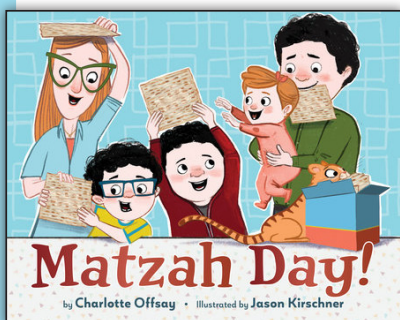


Ingredients:

- 4-6 unsalted Matzah
- 1 cup unsalted butter
- 1 cup brown sugar
- 1 cup chocolate chips
- Toppings (we love almonds, but you can top with your favorite nuts or sprinkles)

Directions:

1. Pre-heat oven to 350.
2. Place matzah on parchment lined baking tray. You can break up the matzah if needed in order to cover the entire tray.
3. While the oven is pre-heating melt butter and brown sugar in a small saucepan and pour over matzah.
4. Bake for 12-15 minutes (watch to make sure it doesn't burn).
5. Immediately cover with chocolate chips and leave for a few minutes to soften.
6. Spread chocolate evenly and cover with desired toppings.
7. Place in freezer for about an hour to solidify.
8. Break into pieces, serve and enjoy!



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