

מצה may not be made one טפח (or more) thick (the משנה ברורה writes that we are concerned that due to the thickness of the מצה, perhaps not all the flour inside was cooked).

One may fill up an oven with bread on יום טוב and bake, even though he only needs one piece. The מחבר says this refers to the old ovens, that were small, but this may not be done with bigger ovens. The משנה ברורה writes that בשעת הדחק, we may rely on the opinions that provided that one piece of bread is needed, we may fill the oven, even if it is a big oven that can hold a lot of bread.

One may make מצה with coarse or fine flour (but not from shells of wheat).

Shapes may not be drawn into the dough that will be used for מצה. The רמ"א says מצות should be made thin so as to ensure that there is no uncooked flour inside. This is why some people are מחמיר on gebrochts--wet מצה. The concern is that perhaps even in thin מצות such as we have today, there is uncooked flour inside, that will become חמץ if it comes into contact with moisture.

Dough is חייב in חלה if scalded in boiling water, or even if fried.

מצה must be baked enough that when flattened out, strings of dough do not stick out.

מצה may be made in a frying pan.

The קרבן תודה cannot be נשחט until the loaves of bread are browned.

Dough of מעשר שני is חלה in חיוב.