

# Pita bread

1 cup lukewarm water

1 packet instant yeast

½ tsp sugar

2½ cups flour

1 tsp salt

2 tbsp olive oil

## Directions

1. Whisk yeast and sugar in water in a large bowl until they dissolve.
2. Add remaining ingredients and stir to combine. Knead in bowl for 1 minute to incorporate all parts of dough—can dust with flour if it's too wet.
3. Turn out dough to lightly floured surface and knead for 2 minutes. Cover and let rest for 10 minutes, then knead for 2 more minutes.
4. Place in greased bowl in a warm place and let rise for 1 hour. During this time, place a cast iron skillet or sheet pan into oven and preheat together to 450°F.
5. Divide into 8 pieces. Roll out to 8 in. rounds on a lightly floured surface.
6. Bake individually: place into pan for 3-4 minutes, then flip and bake for 3-4 more minutes.