



## Pita Pocket

2 tsp. dry active yeast  
1/2 cup warm water - 110 degrees  
3 1/4 cups flour  
2 tsp. salt  
2 TBS olive oil  
3/4 cups water (room temperature)

Place the yeast in a bowl and add the warm water. Mix to dissolve and let sit for about 5 minutes until yeast activates and start to foam. Add the rest of the ingredients and knead until dough is not sticky. If using an electric stand-up mixer, use the dough hook and knead for about 5 minutes. If kneading by hand, you will probably have to do so for about 10 to 15 minutes. Add a little water or flour as needed and if necessary.

Place the kneaded dough in a lightly oiled bowl. Cover with a clean dish cloth and place in an area that is free of drafts. Allow dough to rise to double its size.

Place a cast iron pan, baking stone or baking sheet into the oven's lowest rack. Heat oven to 450 degrees. Heat pan for at least 20 minutes before using.

Place risen dough on a lightly floured board. Form 10 to 12 evenly sized balls of dough. Cover the balls with a damp dish towel and allow sitting for 10 minutes.

Use a rolling pin to roll out your dough balls. Work one at a time, leaving the remainder ones under the damp cloth. Place the flattened dough onto the very hot pan. Bake for 3 minutes, tops, until dough puffs up. Remove and bake the rest. Depending on the size of your pan and your bread you can bake more than one at a time.

Serve and enjoy!