Recipe

Quick Pita Bread

INGREDIENTS

- Magic dough

Spiced Oil Topping

- Sesame / Za'atar / Olive oil

INSTRUCTIONS

1. *Prepare magic dough*
2. Divide the dough into equal parts
3. Shape each part into a ball
   Each ball should weigh approximately 3-5 oz (100 grams)
4. *Cover the balls with a towel and let it stand for about 10 minutes*
5. Pre-heat the oven to approximately 428 degrees (220 celsius)
6. Flatten each ball to the shape of a pita
7. Place pitas on a non-stick baking sheet
8. Using a fork, perforate each pita with holes
9. Brush each pita with the olive oil, sesame seeds and za'atar mixture
10. Bake approx. 10-15 minutes until golden

ZAHAL SHALOM
צה"ל שלום
In Our Homes for Two Weeks. In Our Hearts for a Lifetime.