**Pita Bread**

**Prepare on day 2, at start of class, roll out right before break. Ovens to 500 before break. Cook immediately after break.**

**Ingredients:**

* 10 mL yeast
* 125 mL warm water
* 10 mL canola oil
* 310 mL all purpose flour
* 3 mL salt
* 5 mL sugar

**Preparation:**

Combine 250 mL flour, sugar, salt and yeast in the bowl of a food processor.

Slowly add 125 mL warm water and oil, and process for 2 minutes.

Add small amounts of remaining flour and process until a smooth dough ball forms.

Hand knead for a minute until dough "feels right".

Coat large bowl with vegetable oil and place dough in bowl. Turn dough upside down so all of the dough is coated.

Allow to sit in a warm place, until your teacher tells you it is done.

Once it is done, roll out in a rope, and pinch off 5-6 small pieces. Place balls on a floured surface. Let sit covered for 10 minutes.

Remove top rack from your oven. Preheat oven to 500 deg F. and make sure rack is at the very bottom of the oven. Be sure to also place your cookie sheet in the oven to preheat it.

Roll out each ball of dough with a rolling pin into circles. Each should be about 5-6 inches across and 1/4 inch thick.

Open oven door and very quickly, place 2 circle on the hot cookie sheet. Bake for 4 minutes until the bread puffs up. Turn over and bake for 2 minutes. Give the oven a few minutes to heat up and repeat.