



## Pronto Pita Bread

By Erin Fletter

**Prep Time / Cook Time / Serves -**

### Equipment

- Large mixing bowl
- Dry measuring cups
- Measuring spoons
- Liquid measuring cup
- Kitchen towel or plastic wrap (to cover dough)
- Skillet
- Pancake turner

### Ingredients

Pronto Pita Bread

- 1 1/4 C all-purpose flour (sub gluten-free flour)
- 1 tsp dry active or instant yeast
- 1/2 tsp salt
- 1/2 tsp sugar
- 1/2 C warm water
- 2 tsp olive oil

### Food Allergen Substitutions

Pronto Pita Bread

**Gluten/Wheat:** Substitute gluten-free flour in Pita Bread.

## Instructions

Pronto Pita Bread

### measure + mix

Measure and combine **1 1/4 cup flour**, **1 teaspoon yeast**, **1/2 teaspoon sugar**, and **1/2 teaspoon salt** in a mixing bowl. Carefully add **1/2 cup warm water** and **2 teaspoons olive oil**. Mix by hand, kneading about 50 turns.

### cover + rest

Place the dough (it will be sticky) on a floured surface and cover. Let the dough rest for at least 10 minutes.

### preheat + divide + shape

Preheat a skillet on your stovetop over medium-high heat. Divide your dough into about 8 to 12 pieces, depending on how large you like your pita bread. Have your kids shape each piece of dough into a ball and then flatten each ball into a circle.

### cook + flip

Cook the dough on your hot skillet, about 1 minute on the first side, and then flip to cook the other side for another minute. Serve with the Shakshuka Poached Eggs!