

Pita Bread

2 packages Yeast
½ cup warm water
2 tsp. salt
2 cups water
6-8 cups Flour

Stir the yeast, warm water and a little honey if desired.

Combine 1 cup flour with the salt & water. Add the yeast to the flour mixture.

Begin adding the additional flour, one cup at a time. Continue adding flour until the dough is satiny and smooth.

Place the dough in a well oiled bowl, cover and let stand in a warm place for one hour

Turn the dough out of the bowl onto a lightly floured surface. Cut off the amounts desired and roll into whatever size pita breads you would like. Roll to about ¼" thick.

Cover and let rest for 20-30 minutes.

Bake at 475 for about 10 minutes.