

Tim Farmer's Country Kitchen

PITA BREAD

2 teaspoon yeast
1 cup warm water
2 1/2 cups flour
2 teaspoon olive oil
2 teaspoon salt

Dissolve yeast in warm water for 5 minutes. Add remaining ingredients and knead for 7-8 minutes. Form balls, flatten out and cook in skillet until starting to brown on both sides.

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