PITA BREAD

1 1/2 cups all-purpose flour
1 cup whole wheat flour
1 tsp yeast (about 1/2 package)
1 TBS sugar
1 tsp salt
2 TBS olive oil
1 egg
1 cup water

Combine ingredients in a mixing bowl and knead until well mixed. Place in a mixing bowl and let stand one hour.

Heat oven to 550° or broil. Divide dough into equal size balls. Press or roll each ball into a very flat disk. Place on a cookie sheet and bake for 4-5 minutes until lightly toasted.