



PITA BREAD

- 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.