

Pita Pocket Bread

4¹/₂ cups unbleached flour
1 package dry yeast
2 teaspoons sugar
1¹/₂ teaspoons salt
1³/₄ cups water
2 tablespoons vegetable oil

Yield: 12 Pita

In a large bowl, thoroughly mix 2 cups flour, yeast, sugar, and salt. In another bowl heat water and oil until warm.

Add warm liquids to flour mixture and blend with electric beater at low speed until mixture is equally moistened, then blend at medium speed for 3 minutes.

Stir in remaining flour by hand and knead until smooth and elastic — about 10 minutes. Cover with plastic wrap and let rest 20 minutes.

Punch down dough and divide into 12 equal parts, shaping each part into a ball. Cover again and let rise for 30 minutes.

Preheat oven to 500°f. Roll each ball into a 6-inch circle, leaving middle as the thickest part and the edges thinner. Place 3 circles at a time directly on oven rack (*it does not matter if they hang down a little between the rungs*). Bake until puffed (*the puff is the hollow space*) and tops begin to brown—about 3 minutes.

Do not stack until cooled. Serve warm with butter, or halve and add fillings.