

Thick and Bready Pita

(Moki)

1 1/2 cups warm water (105-110 degrees F)
1 envelope dry yeast
1 tablespoon granulated sugar
4 cups AP flour
1 1/4 teaspoons salt
1/4 vegetable oil (I prefer canola or light olive)

Stir 1/2 cup warm water, yeast and sugar in a small bowl. Let sit until it proofs/is foamy.

Mix flour and salt in a large bowl. Make a well in the center and pour in the oil and yeast mixture.

Add the remaining water in small amounts, stirring gently, until the flour and wet ingredients are incorporated.

When you have a soft moist dough that can be handled (not too sticky) turn it out onto a floured surface and knead for five minutes.

Return to the bowl, cover with a towel and let rise until doubled in size, 1 1/2 hours.

Preheat oven to 400 degrees F. Punch down the dough and divide into 8 balls.

On a lightly floured surface roll each ball with a rolling pin until it is a thin oval shape.

Slash three times with a knife and place on parchment covered baking sheet. If desired, mix egg with water and brush tops, and sprinkle with sesame seeds.

Bake for 15-20 minutes, or until the loaves are golden brown.

Best with hummus, tzatziki or good butter.