



Pita Bread

INGREDIENTS

1 1/8 cups warm water (110 degrees F/45 degrees C)

1 tablespoon vegetable oil

3 cups bread flour

1 teaspoon salt

1 1/2 teaspoons white sugar

1 1/2 teaspoons active dry yeast

DIRECTIONS

- Place all ingredients in bread pan of your bread machine, select Dough setting and start. When dough has risen long enough, machine will beep

- Turn dough onto a lightly floured surface. Gently roll and stretch dough into a 12 inch rope. With a sharp knife, divide dough into 8 pieces. Roll each into a smooth ball. With a rolling pin, roll each ball into a 6 to 7 inch circle. Set aside on a lightly floured countertop. cover with a towel. Let pitas rise about 30 minutes until slightly puffy.

- Preheat oven to 500 degrees F (260 degrees C). Place 2 or 3 pitas on a wire cake rack. Place cake rack directly on oven rack. Bake pitas 4 to 5 minutes until puffed and tops begin to brown.

Remove from oven and immediately place pitas in a sealed brown paper bag or cover them with a damp kitchen towel until soft. Once pitas are softened, either cut in half or split top edge for half or whole pitas. They can be stored in a plastic bag in the refrigerator for several days or in the freezer for 1 or 2 months.

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