

Pita Bread

6 cups hard white flour or other flour

1 Tablespoon yeast

1 Tablespoon Olive oil

2 cups warm water

2 teaspoons salt

Mix all together and let raise, punch down and make into 2" balls and let rise 20 minutes on floured towels. Roll flat and put on a metal tray or pizza stone and put into hot oven 550 degrees or higher till they puff up 2-3 minutes.