Israeli Pita Bread

Ingredients

- 2 1/2 t Yeast
- 1 2/3 c Warm Water
- 1 t Sugar
- 1 1/4 t Salt
- 4 c Flour

Instructions

1. In the bowl of a stand mixer, combine the warm water, yeast, and sugar. Use a small whisk to thoroughly combine. Let the yeast proof for about 5 minutes, until the mixture is foamy and bubble.
2. Make sure the stand mixer is fitted with the dough hook attachment. Add the salt to the bowl, and 1 cup of the flour. Mix on low, while slowly adding the rest of the flour, until it is fully incorporated. Knead the mixture on low for about 5 minutes. The dough should look sticky, and should just form a loose ball. Remove the dough hook, scraping any dough bits off it. Cover the bowl with plastic wrap and let rise at room temperature for about an hour and half until the dough has doubled in size.
3. Place your pizza stone into the oven, about 8

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inches from the top. Preheat the oven to 500 degrees F. Flour your work surface well. Use a rubber spatula to slowly pour out the dough onto your work surface.

4.Make sure your hands are floured, and gather the dough into a ball, tucking the edges under. Use a bench scraper or sharp knife to cut the dough into 8 equal pieces. Roll each piece into a smooth ball with your hands, and place on the floured board to rest for 5-10 minutes. Dust some flour on the top of each ball, and cover loosely with a piece of plastic wrap.

5.Roll out one ball at a time into a flat 6-inch circle, making sure the dough doesn't stick to the rolling pin or work surface. Quickly place 2 pitas on the hot pizza stone at a time. You want to make

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sure that they're totally flat. It may take some practice, but be confident when you gently toss the dough onto the stone. Bake for 4-5 minutes, until the pita bread puffs into pillow-y pocket. 6.Remove the pitas, and place on a rack to cool. Once all of the pitas are baked, place them into a plastic bag. The little bit of steam actually keep the pita bread soft and moist.