

Yogurt Pita

Ingredients

3/4 c Warm Water
2 1/4 t Yeast
1 t Sugar (plus 1 tablespoon)
3 3/4 c Bread Flour
1 1/2 t Salt
3 T Olive Oil
3/4 c Yogurt

Instructions

1. In a medium bowl, combine the water, yeast and 1 teaspoon of sugar. Let the mixture sit until it's foamy on top, about 5 minutes.
2. In a stand mixer with a dough hook attachment combine the flour, salt, and remaining tablespoon of sugar. Add the yeast mixture, 3 tablespoon olive oil and yogurt and mix to combine. Knead the dough on medium speed for around 7 minutes or until it's soft and slightly sticky. Add more flour, if needed.
3. Remove the dough from the bowl. Coat the bowl with some olive oil then return the dough to the greased bowl. Cover with plastic wrap and allow to rest in a warm place until doubled in size 2 hours.
4. Preheat the oven to 500°F. Line two baking

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sheets with parchment paper and set them aside.

5. Turn the dough out onto a clean work surface and divide into 9 equal balls. Roll the balls out into circles that are 1/4-inch to 1/2-inch thick. Place them on the baking sheets an inch apart and cover with a clean kitchen towel and let rest for 20 minutes.

6. After resting, bake until they're puffy and lightly browned on top. Check their doneness after 5 minutes, cook for around 8 minutes. Transfer the pitas to a wire rack to cool.