Pita Bread

Ingredients

1 c Warm Water (105-110 degrees)
1 T Olive Oil
1 T Sugar
1 t Kosher Salt
1/2 c Whole Wheat Flour
2 c Flour
2 1/4 t Yeast

Instructions

1.Mix water, oil, sugar, yeast, salt, and whole wheat flour with a wooden spoon until combined and smooth. Stir in all-purpose flour until the mixture comes together into a shaggy mass.
2.Using clean hands, turn the dough out onto a lightly floured work surface. Knead the dough for 10 minutes until it becomes smooth and very elastic, adding only very small amounts of extra flour if dough is extremely sticky.
3.Form dough into a smooth ball. Lightly oil a clean mixing bowl and place the dough inside, then rub oiled hands over the top of the dough. Cover bowl with a damp cloth and let rise in a warm place for 1 hour.
4.Meanwhile, place a baking stone on the top oven rack and preheat oven to 500Â°F. Line a plate with

Pita Bread

a large, clean kitchen towel and set aside.
5.Punch down the dough, transfer to a lightly floured work surface, and cut into 6 even pieces. Form each dough piece into an even ball. Cover with a damp towel and let rest for 10 minutes.
6.Roll each piece of dough into a 7-inch circle, no more than 1/4 inch thick, taking care not to tear dough and keeping the thickness even all around. Place dough disks on a lightly floured surface, cover with a damp towel, and let proof until slightly puffy, about 20 minutes.
7.Working with as many pitas as will fit on the stone at once, pick up each pita and place onto the stone top side down. Immediately close the oven door and bake until pitas have puffed and are slightly golden around the edges, about 3 minutes.

Pita Bread

Be careful not to over-bake. Place baked pitas onto towel-lined plate and wrap with the overhanging towel. Repeat with any remaining pitas.
8.Heat a cast iron skillet on high heat until smoking. Working with one pita at a time, briefly heat each side until charred in a few spots, about 30 seconds. Return pita to towel and cover. Repeat with remaining pitas and serve immediately.