

ACTIVITIES FOR SUNDAY SCHOOL

International Gracie Bake Sale Recipe



Pita Bread

2 1/2 cups all-purpose flour, plus extra flour for sprinkling
1 1/4 cups lukewarm water
2 tsp. active dry yeast
1/2 tsp. salt
2 1/2 tbsp. extra virgin olive oil

Put the yeast and 1/2 cup lukewarm water in a small bowl. Stir until the yeast is dissolved, and set aside for about 8 minutes.

In a large bowl put 2 1/2 cups flour and the salt and stir together with a wooden spoon. Make a hole in the middle of the mixture and add the yeast mixture plus 2 tbsp. of olive oil. Mix this together with your hands. It will be sticky!

Sprinkle some flour on a clean surface. Place the dough on it and knead the dough for about 10–15 minutes, slowly adding water as needed. Do this until the dough is smooth and elastic and doesn't stick too much to your hands. Make a ball with the dough.

Spread 1/2 tbsp. of olive oil around the sides and bottom of a bowl. Put the ball of dough in the bowl and coat it with olive oil by rolling it in the bowl. Place a towel over the bowl and leave for 1 1/2–2 hours, until the dough has doubled in size.

Punch the dough down, then leave it again for 10 minutes to let it rise. Cut the dough into 10 pieces and make each piece into a ball.

Sprinkle flour on a surface again. Use a wooden rolling pin to flatten each ball to a circle about seven inches in diameter and about 1/8 inch thick. Place a cloth over the dough circles and leave for about 20 minutes.

Preheat oven to 450°F.

Sprinkle a little flour on a cookie sheet and place it in the oven for 5 minutes. Then put as many of the dough circles as you can on the cookie sheet and bake for about 3 minutes on the bottom rack of your oven. When the dough forms a puffed-up ball, turn it over and leave it in the oven for about 2 more minutes. Remove from oven, stacking the loaves on top of each other until you have baked them all. Wrap in a towel until ready to serve.