# Pita Bread

1 package of yeast, or quick rising yeast

½ cup warm water

3 cups all-purpose flour

1 ¼ teaspoon salt

1 teaspoon granulated sugar

1 cup lukewarm water

Dissolve yeast in ½ cup of warm water. Add sugar and stir until dissolved. Let sit for 10-15 minutes until water is frothy. Combine flour and salt in large bowl. Make a small depression in the middle of flour and pour yeast water in depression. Slowly add 1 cup of lukewarm water and stir with wooden spoon or rubber spatula until elastic. Place dough on floured surface and knead for 10-15 minutes. When the dough is no longer sticky and is smooth and elastic, it has been successfully kneaded.

Coat large bowl with vegetable oil and place dough in bowl. Turn dough upside down so all of the dough is coated. Allow to sit in a warm place for about 3 hours, or until it has doubled in size. Once doubled, roll out in a rope, and pinch off 10-12 small pieces. Place balls on floured surface. Let sit covered for 10 minutes. Preheat oven to 500º F. and make sure rack is at the very bottom of oven. Be sure to also preheat your baking sheet. Roll out each ball of dough with a rolling pin into circles. Each should be about 5-6 inches across and 1/4 inch thick. Bake each circle for 4 minutes until the bread puffs up. Turn over and bake for 2 minutes. Remove each pita with a spatula from the baking sheet and add additional pitas for baking. Take spatula and gently push down puff. Immediately place in storage bags.