

Seasoned Pita

Ingredients:

1 cup warm water
2 teaspoons active yeast
2 1/2 - 3 cups flour
2 tsp greek seasoning
1 tbsp olive oil

Directions:

Mix the yeast and warm water together.

Let sit for 5 minutes to proof the yeast.

Once the yeast is dissolve, add flour, oil and Greek Seasoning. I added about 2 1/4 cup of flour.

Knead the dough for 5 -7 minutes.

Add flour until your dough is smooth and elastic. I used my dough hook on my Kitchen aide to knead the dough.

Add small amount of oil to the bowl that you made the dough with and spread it to all the sides of the bowl.

Place dough into bowl and turn the dough so that there is oil on all sides of the dough.

Cover with plastic wrap and tea towel. Set bowl in warm place and let rise until double in size.

Once double in size, place flour onto work surface. Divide dough into 8 equal pieces, flatten into disk shape and cover with flour and plastic wrap until you are ready to use.

When ready to use, roll each disk out to 8-9 inches and about 1/4 inch thick.

Heat cast iron pan over medium high. Sprinkle with small amount of oil.

Place one pita on the pan and cook until bubble start to appear, about 30 seconds.

Flip over and bake for 1 -2 minutes, until large toasted areas appear on the bottom, turn over and bake for another 1 -2 minutes.

Cover cooked pitas with towel while you are baking the others.

The logo for 'Marlys' is written in a black, elegant cursive script. A small, stylized orange swirl is positioned above the letter 'y'.

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