

Pita bread

Equipment: Measuring cups and spoons Mixing bowl spatula Small bowl Baking tray Baking paper Tea towel	Ingredients: $\frac{3}{4}$ cup warm water $2\frac{1}{4}$ teaspoons dry yeast 1 tablespoon sugar 3 $\frac{3}{4}$ cups bread flour, plus more for dusting $1\frac{1}{2}$ teaspoons salt 3 tablespoons extra-virgin olive oil, plus more for the bowl $\frac{3}{4}$ cup whole-milk Greek yogurt
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What to do:

1. In a medium bowl, combine the water, yeast, and sugar. Let the mixture sit until it's foamy on top, about 5 minutes.
2. In a large mixing bowl combine the flour, salt. Add the yeast mixture, oil, and yogurt, and mix to combine.
3. Knead the dough, by hand on a clean work surface, adding more flour if needed, until it's soft and slightly sticky, 7 to 10 minutes. Transfer the dough to an oiled bowl, cover with a towel or plastic wrap, and let rise until it's doubled in size, about 2 hours.
4. Preheat the oven to 260°C and line two baking trays with baking paper.
5. Turn the dough out onto a clean work surface and divide it into 12 equal balls. Cover and let rise an additional 20 minutes.
6. Roll the balls out into circles that are $\frac{1}{2}$ cm to 1cm thick. Place them onto the baking sheets a couple of centimetres apart, then bake, until they're puffy and lightly browned on top.
7. **Use an oven mitt or get help from an adult.** Rotating the pan after 5 minutes. Cook for a further 3 minutes. Transfer the pitas to a wire rack to cool.