

## Flat bread

**Season:** Any

**Serves:** 8

**Recipe source:** Recipe Tin Eats

**Fresh from the garden:** nothing for this bread. Just the things that you put inside it!!

These have no yeast and makes an excellent soft flat bread to wrap anything you like.

<b>Equipment:</b> Large bowl Mixing spoon Rolling pin Electric frypan or non-stick pan Egg flip Clean tea towel	<b>Ingredients:</b> 2 cups plain flour, extra for kneading ½ teaspoon salt 4 tablespoons olive oil ¾ cup water, lukewarm
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### What to do:

1. Combine warm water and olive oil together.
2. Place flour and salt in large bowl.
3. Mix wet ingredients into flour.
4. Sprinkle work surface with a little flour and knead dough until smooth.
5. Rest dough for 30 minutes.
6. Dust bench with flour. Cut dough into 8 pieces. Roll into balls then roll flat into 15cm rounds.
7. Place in heated up pan and let cook for about 1 -1 ½ minutes, it should puff up. Once the underside has golden patches, flip and cook the other side for 45 seconds to 1 minute.
8. Stack the cooked bread in a clean tea towel and keep wrapped.

**Notes:** Can also be made with gluten free flour. You may need a little more flour to prevent a sticky dough.