

# unleavened BREAD



## UNLEAVENED BREAD

5/8 c. white flour

3/4 c. wheat flour

1/4 tsp. baking powder

1/8 tsp. salt

1/8 C and 1 Tbsp. vegetable oil

1/4 C. honey

1/4 C and 1 Tbsp. hot water

Combine dry ingredients, then add oil, honey and water.

Roll out dough on a cookie sheet to about an 8" x 12" piece. (The flatter the piece, the flatter the bread)

Use knife to score dough into square pieces about 1" x 1". Do not cut completely through the dough.

Bake at 350 deg. until there are no more dark (wet) areas visible and edges are slightly brown, approx. 5-10 minutes.