

UNLEAVENED BREAD: 5 STEP RECIPE

INGREDIENTS:

1 cup flour
1/3 cup oil
1/8 tsp salt
1/3 cup of water

METHOD:

1. Line a tray with baking paper.
2. Mix flour, oil and salt together.
3. Add water and mix dough until soft.
4. Using your hands, form dough into 6 balls and press into disks on the prepared baking sheet.
5. Bake at 220°C for 8-10 minutes or until bread is cooked.

