

Unleavened Bread

Season: Any

Type: Bread

Difficulty: 

Serves: 6

Equipment:	Ingredients:
Large bowl	1/3 cup oil
Measuring cups and spoons	3tsp honey
Baking tray with baking paper	1/2 cup hot water
Wooden spoon	1/2 cup milk
	2 cups flour

Method:

Preheat oven to 220° C.

Mix the oil and honey together in a bowl.

Add hot water.

Add milk and blend well.

Add flour and stir until the mix forms dough.

Sprinkle some flour on the bench and turn out the dough.

Knead the dough until nice and smooth (add more flour if needed.)

Form the dough into the desired shape

Place on the baking tray.

Bake for 7 minutes, turn over, and bake for another 7 minutes until light brown.