Unleavened Bread

Season: Any
Type: Bread
Difficulty: 🌟
Serves: 6

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Large bowl</td>
<td>1/3 cup oil</td>
</tr>
<tr>
<td>Measuring cups and spoons</td>
<td>3tsp honey</td>
</tr>
<tr>
<td>Baking tray with baking paper</td>
<td>½ cup hot water</td>
</tr>
<tr>
<td>Wooden spoon</td>
<td>½ cup milk</td>
</tr>
<tr>
<td></td>
<td>2 cups flour</td>
</tr>
</tbody>
</table>

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.