

Homemade Flatbread

Enjoy with your favorite hummus recipe

You can also use this flatbread recipe for your homemade pizza crust!

Ingredients:

- *4 cups wheat flour*
- *2 1/2 tsp yeast*
- *2 cups warm water*
- *1 tsp salt*

Steps:

- Mix warm water, yeast and salt in a small bowl; let sit until dissolved and yeast is actively rising.
- Pour the yeast mixture into a stand mixer.
- Add all the flour at once and blend slightly by hand.
- Using a medium to medium-high speed, mix just until combined into a ball.
- Remove from the mixer into a greased bowl.
- Cover, let rise to double in size (1-2 hrs).
- Refrigerate in a greased ziplock bag for up to two weeks.
- To use-- on a floured surface, divide into 12-14 pieces.
- Preheat griddle to medium to high heat; don't use any oil.
- Roll dough in 6" rounds.
- Place on hot griddle; when bubbles appear (1 to 2 minutes) turn, and grill for 1-2 minutes more.
- Roll out next round as you grill.
- Repeat for the desired flatbreads.
- Return any unused dough to the fridge.