

MIRKWOOD DESIGNS presents...

Sweet Pita Bread (Similar to *Olga's Bread*)

Ingredients

- 1 cup eggnog or Nestle Coffee Mate Natural Bliss Sweet Cream flavor (in the refrigerator section of your grocery store)
- ¼ cup honey
- ¼ cup butter, melted
- 1 teaspoon table salt
- 1 package active dry yeast (instant or Rapid Rise is fine)
- ¼ cup warm water (about 110 degrees)
- 1 teaspoon table sugar
- 4 cups all-purpose flour, divided
- 1 egg, lightly beaten

Fill pita with Greek salad or use as bread for an unusual sandwich!



Instructions

1. Scald the eggnog or creamer and pour into large bowl of a standing mixer and allow to cool slightly.
Note: Scalding means bring it to just under a boil.
2. Add honey, butter, and salt to the eggnog/creamer and stir to blend. Set aside.
3. In a small cup, combine the yeast, warm water, sugar, and egg. Set aside.
4. Add 1 ½ cups of the flour to the eggnog/creamer mixture and beat well.
5. Add egg/yeast mixture.
6. Add remaining flour, a little at a time, until a sticky dough forms.
7. Turn out onto a lightly floured surface and knead with your hands about 2 minutes. If absolutely necessary, add just enough flour so the dough isn't sticking to your fingers.
8. Place dough ball in a lightly oiled bowl, turning until entire surface is slightly oily.
9. Cover bowl tightly with plastic wrap and let stand in warm place until doubled in bulk, about 1 hour.
10. Punch dough down and roll into a log. Cut into 16 equal pieces.
11. Roll each piece into a ball, then flatten into a 3-inch disc.
12. Place discs in a single layer on a towel or paper towel and allow to rest for 10 minutes.
13. Roll each disc into about a 6-8-inch circle.
14. Heat a large skillet (ideally cast iron) on medium-high heat about 5 minutes.
Note: Do NOT oil/butter skillet.
15. Place one round of dough in skillet **and count to 18 seconds**. Turn with spatula **and count to 13 seconds**. Remove to paper towel.
16. Repeat with each dough round.
Note: Yes, it really takes only 18 seconds and then 13 seconds for each pita!

These freeze well if wrapped tightly in foil. If you have leftovers, try my **Spicy Baked Pita Chips** recipe!

<http://mirkwooddesigns.com/recipes/Spicy-Baked-Pita.pdf>

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