



Einkorn Pita Bread

Ingredients:

- 2 -3 cups Resurgent Grains Organic Einkorn Flour
- 1 packet yeast (approx. 2 ¼ tsp.)
- ¾ cup warm water
- 1 ½ tsp. salt

In a mixing bowl, combine with your hands 2 ½ cups of the einkorn flour, salt, yeast and water. Add more flour as you need to until the dough forms into a ball then knead for a few minutes.

(NOTE: you may need more than 3 cups of flour or you may want to add some Spelt flour to get to dough to bind together).

Divide the dough into 12 balls of roughly the same size. On lightly floured parchment paper, roll balls into ¼-inch-thick circles.

Preheat oven to 500° and insert a baking stone. While oven and baking stone heat up let pitas rest for 30 minutes. Place as many pitas on your stone as can comfortably fit and bake for about 4 minutes. They should puff up and cook quickly!

They are delicious stuffed, dipped in hummus or with other dips and cheeses! They pair nicely with our Camelina Oil Hummus with Roasted Red Peppers!

Courtesy of Lentz Spelt Farms and Resurgent Grains. Go to www.resurgentgrains.com to purchase Resurgent Grains Organic Einkorn Flour.