

## Make your own Egyptian flatbread

### Ingredients:

Warm water (about 200 ml)  
A teaspoon of active yeast  
250g of plain flour  
A teaspoon of salt  
A tablespoon of olive oil

### Method:

1. In a big bowl mix the water and yeast together.  
Let it rest for five minutes.
2. Add the flour, salt and olive oil. Mix everything together until you have a smooth dough. Add more flour if it feels too sticky.
3. Cover the bowl and put it in a warm area for two hours.  
It should double in size!
4. Preheat your oven to 220°C and cut the dough in half.
5. Use a rolling pin to flatten your bread. You should have two flat disks roughly 1 cm thick.
6. Transfer the bread to two baking trays and bake in the oven for 20 minutes.
7. Enjoy! Make sure the bread has cooled down a little before you eat it!

**Make sure you have permission from an adult before you start cooking!**