

YIAYIA'S MARKET

Pita Bread

1 cup of Greek yogurt
1/2 cup milk
1 tsp baking powder
1 tsp baking soda

1 tsp salt
1/2 tsp garlic powder
1/4 tsp rosemary
1/4 cup olive oil
2 cups, plus 2 tab
all purpose flour

In a large bowl add the Greek yogurt and milk. Stir until combined. Add in the baking powder and baking soda, stir to combine. Add in the salt, garlic powder and rosemary, stir. Pour in the olive oil. Stir to blend. Slowly in batches, add the 2 cups of flour. If the dough is still sticky, add in up to the additional 2 tab flour. Mix well.

Turn the dough out onto a floured surface and knead for 5 minutes. When done kneading, place the dough in a bowl, cover and let rest for 20 minutes.

After 20 minutes, take the dough out of the bowl and place on a lightly floured surface and divide into 6 equal portions. Hand press each portion out to a 6 inch round.

On medium heat, fry in a lightly oil cast iron pan for 1-2 minutes until browned, flip and cook the other side for 1-2 minutes. When done, place cooked pita in a covered bowl to keep warm + soft. Repeat with the remaining 5 dough portions.