



THE J.M. SMUCKER CO.

# Robin Hood® Wraps

**Prep Time** **Cook Time** **Serves** **Difficulty**

30 mins 40 mins 10 N/A

## Ingredients

- 3 1/2 cups (875 mL) **Robin Hood® Best For Bread Homestyle White Flour**

**Robin Hood® Best for Bread Homestyle White Flour**

- 1 tsp (5 mL) salt
- 1/4 cup (50 mL) Vegetable or Canola Oil
- 1 1/4 cups (300 mL) water, warm
- extra flour for kneading

## Directions

### Step 1:

Combine flour and salt in large bowl. Blend in oil. Gradually add 1 cup (250 mL) of warm water, stirring to make a soft dough. If dough is too dry, add a little more water.

### Step 2:

Turn out onto lightly floured surface and knead 1 to 2 minutes. Divide dough into 10 pieces; roll each into ball. Flatten with lightly floured hands. Cover with tea towel; let rest for 30 minutes.

### Step 3:

Heat heavy frying pan over medium-high heat.

### Step 4:

Roll out each wrap to 8 inch (20 cm) circle.

### Step 5:

Cook one at a time for 1 to 2 minutes per side or until lightly browned and speckled. Do not overcook.

### Step 6:

Stack the finished wraps. Wrap in clean tea towels to keep soft. Store in airtight container or plastic bag.

## Images

