THE J.M. SMUCKER Co

Pita Pockets

Prep Time	Cook Time	Serves	Difficulty
8 mins	N/A	10	N/A

Ingredients

- 1 cup (250 mL) **Robin Hood®** Best For Bread Homestyle White Flour, divided

  Robin Hood® Best for Bread Homestyle White Flour

- 1 cup (250 mL) **Robin Hood®** Best For Bread Whole Wheat Flour

  Robin Hood® Best for Bread Whole Wheat Flour

- 1 pkg (2 1/4 tsp / 11 mL) (8 g) instant yeast
- 1/2 tsp (2 mL) salt
- 1 1/4 cups (300 mL) water, hot
- 1 1/2 cups (375 mL) **Robin Hood®** Best For Bread Homestyle White Flour

Directions

Step 1:

Preheat oven to 500°F (260°C).

Step 2:

Combine 1 cup **Robin Hood** Best For Bread Homestyle White Flour and **Robin Hood** Best For Bread Whole Wheat Flour, yeast, salt and water in large bowl. Beat to mix well, about 1 minute. Stir in remaining white flour, using enough to make a soft, non-sticky dough. Turn out on floured board. Round up into a ball.

Step 3:

Knead dough, adding more flour as necessary, until dough is smooth, elastic and no longer sticky (about 5 minutes). Divide and shape dough into 10 balls.

Step 4:

Roll out each ball on lightly floured surface to a circle 1/4" (6 mm) thick and 6" (15 cm) in diameter. Place on ungreased baking sheet dusted with cornmeal, if desired. Cover with tea towel.

Step 5:

Rise in warm place (75°- 85°F/24°- 29°C) for 25 to 35 minutes.

Step 6:

Bake one tray at a time on bottom oven rack of preheated oven for 5 to 8 minutes, or until golden. Immediately wrap pitas in tea towel for 3 minutes. Cool.

Images

