



THE J.M. SMUCKER Co

Cast Iron Pita Bread with Zaatar Spices

Prep Time Cook Time Serves Difficulty

30 mins 25 mins 8 N/A

Ingredients

- **Pita:**
- 1/2 tsp (2 mL) sugar
- 1 cup (250 mL) warm water
- 2 1/4 tsp (7 mL) active dry yeast (1 envelope)
- 2 tsp (10 mL) salt
- 1 tbs (15 mL) olive oil, plus additional for greasing bowl
- 2 cups (500 mL) **Robin Hood®** Best for Bread Flour Homestyle White

Robin Hood® Best for Bread Homestyle White Flour

- 1/2 cup (125 mL) **Robin Hood®** Best for Bread Flour Whole Wheat

Robin Hood® Best for Bread Whole Wheat Flour

- **For Baking:**
- 2 tsp (10 mL) olive oil, plus additional for drizzling
- 2 tbs (30 mL) Zaatar Spice*, or more to taste

Directions

Step 1:

Dissolve sugar in warm water in large mixing bowl. Sprinkle in yeast. Let stand 10 minutes, then stir well.

Step 2:

Add salt, olive oil, 1 cup (250 mL) of white flour and 1/2 cup (125 mL) of whole wheat flour. Beat with electric mixer until smooth and elastic. Add enough remaining flour to make a soft dough which leaves sides of bowl.

Step 3:

Turn out on floured board. Round up into a ball and knead until dough is smooth and elastic. Lightly coat bowl with olive oil, and place dough inside, turning dough to ensure it is lightly coated with olive oil. Cover with plastic wrap and let rise in warm place until doubled, about 1 hour.

Step 4:

Punch Down. Turn out onto lightly floured board and divide into 8 equal portions. Meanwhile, heat 1 tsp (5 mL) olive oil in 10" or 12" cast iron pan over medium-high heat. Carefully remove excess oil with paper towel so that only a light coating remains. Working with 1 piece of dough at a time and keeping remaining dough balls covered, roll into 9" round. Place in hot pan. Cook until bubbles start to form and dough begins to puff, about 30 seconds. Flip and continue cooking another 1-2 minutes or until golden brown and puffy. Repeat with remaining dough. To serve, drizzle warm pitas with olive oil and sprinkle with zaatar spice mix.

Step 5:

*Zaatar spice mix is a traditional middle eastern spice mix made of dried sumac, oregano, thyme, sesame seeds and salt. It is available in the spice section of most grocery stores and bulk food stores.

Images

