



## UNLEAVENED BREAD

# Recipe

Preheat oven to 425 degrees

### Ingredients:

1 cup of flour

1/3 cup of oil

1/3 cup of water

a pinch of salt

### Directions:

Combine ingredients. Oil the surface of a cookie sheet, as well as the palms of your hands, and then divide the dough into two balls.

Press or roll each ball flat onto a cookie sheet. Cookie-cut it with a bowl if you'd like to shape a perfect circle.

Bake for 8-10 minutes, until edges are slightly brown.