

# Unleavened Bread

- 2 cups Whole meal Flour
- 1 Tbsp. Cooking Oil
- $\frac{1}{2}$  tsp. Salt
- $\pm \frac{1}{2}$  cup Warm Water - enough to make a smooth dough

Mix all ingredients and let rest 30 min. (cover with plastic wrap so it doesn't get dry). Take egg-sized portions and roll out thinly on a floured surface to about the size of a tea plate. Place under a hot grill (Broiler) until the cakes blister (2-3 minutes <sup>OR</sup> LESS). Turn and bake until blistered. If a grill is not available, a hot plate or frying pan can be used (Oven broiler is good and fast - usually 1-2 min/side). Other flours can be used. (I use whole wheat flour and olive oil). Bake on ungreased cookie sheets.

Yield = 8-9 breads

I usually make a double batch in case teachers want any for their classroom. Pre-school 3+4yrs love to be included - usually think it's cool that Jesus ate that kind of bread.

Respectfully,  
Jane Kandler