

ZA'ATAR FLATBREAD

Servings: 4 flatbreads

DIRECTIONS:

Step 1: In a large bowl, mix the yeast with the sugar and whisk in the warm water. Let this mixture sit for about 5 minutes, until it is foamy on top. Slowly add in 1 cup of flour and mix until it is completely incorporated. Make sure there are no visible lumps of flour. Cover the bowl and let rise for 15 minutes.

Step 2: Meanwhile, make the topping. Mix together the za'atar and olive oil. Set aside for later.

Step 3: Preheat the oven to 480°F and lightly flour a baking sheet.

Step 4: Once the 15 minutes are up, add in the yogurt, vegetable oil, and salt to the dough. Knead the dough on a lightly floured surface until smooth, soft and elastic, about 7-10 minutes. If the dough is sticky and too difficult to work with, add a little extra flour to the dough.

Step 5: Divide the dough into four balls and place them on the floured baking sheet and cover them to keep the dough from drying out.

Step 6: Lightly dust a work surface with flour. Take one of the balls and flatten it with the palm of your hand into the floured work surface. Then with a floured rolling pin, roll the dough into an oval that's a little over a 1/4 inch thick (I like my bread thicker, so go as thick or as thin as you want, just adjust the cooking time accordingly). Repeat this process with the other dough balls.

Step 7: Once all of the balls have been rolled out, mix the za'atar topping and spread a thin layer over each piece of rolled out dough. Then line a baking sheet with parchment paper, place the flatbread on top, and bake them in the oven for about 5 minutes (adjust time based on if you like your bread on the softer or crispier side).

Serve warm (MAYBE with some garlic hummus?!?) and enjoy!

Happy Baking!:)

INGREDIENTS

1 packet of instant yeast (7g)

2 tsp sugar

3/4 cup warm water

1  1/4 cup all-purpose flour, plus extra for dusting

1/4 cup Greek yogurt

2 TBS vegetable oil

1/4 tsp salt

4 TBS za'atar

4 TBS extra-virgin olive oil