

## **Iraqi Pita**

Adapted from Maggie Glezer

This is the pita you find mostly in restaurants, bakeries and Shabbat tables in Israel. The bread is large and bubbly (no pockets) and really fun to make with the whole family.

¾ teaspoon instant yeast  
About 3 ¾ cups bread flour  
1½ cups plus 2 Tablespoons warm water  
1¼ teaspoon sugar  
2 teaspoons table salt  
1 Tablespoons vegetable oil

### Mixing the yeast slurry

In the bowl of a stand mixer, combine the yeast with 1½ cups plus 2 Tablespoons of the flour. With the paddle attachment and on low speed, pour in the water and mix until smooth. Let stand uncovered for 10 to 20 minutes, or until it is slightly puffed.

### Mixing the dough

Add the sugar, salt, and the oil to the slurry and mix on low speed until sugar and salt have dissolved. Add the remaining 2¼ cups flour all at once and mix on medium speed until the dough is very smooth, about 5 minutes. Dough will be soft and smooth. This mixing can also be done by hand.

### Fermenting the dough

Place the dough in a large bowl and cover it with plastic wrap. (Or it can be refrigerated to finish fermenting up to 24 hours.) Let the dough ferment until it has at least doubled in bulk, about 1½ hours. (If it has been refrigerated, it may take up to 1 hour more to ferment.)

### Rounding and proofing the dough

Flour a 9 x 13-inch pan. Turn the dough out onto a well-floured work surface. Cut it into four 8-ounce pieces and round them and then roll them in a tiny bit of flour. Place the rounds in the pan and cover them with plastic wrap. (The dough can be refrigerated at this time for up to 24 hours.) Let the dough proof until it has doubled in bulk, about 1 hour (or up to 2 hours, if it has been refrigerated).

Meanwhile, about a half hour after rounding the dough, preheat the oven to 500 degrees (this is a very hot oven) and place a rack low in the oven.

### Shaping and baking the pitas

Turn off the oven and heat the broiler. On a lightly floured work surface, stretch one round to a 12-inch disk about ¼-inch thick. Bake for 2 to 3 minutes or until bubbly and spotted brown. Do not overbake, or it will turn dry or hard. Meanwhile shape the next pita and repeat the process. Place the finished pita in a basket and cover with a towel.