

Unleavened Bread Recipe

INGREDIENTS

- 3 cups flour
- 1 cup hot water
- 2 tbsp olive oil
- 2 tsp honey
- 1 tsp salt

OPTIONAL:

- 1 1/2" round cookie cutter
- rolling pin
- fork

COOKING INSTRUCTIONS

preheat oven to 400°.

Combine ingredients and knead for 3 minutes.

Roll dough to 1/8" thick.

Cut out circles using a 1 1/2" cookie cutter.

Transfer wafers to baking sheet.

Prick wafers with fork 2 or 3 times each.

Bake at 400° for 5-8 minutes, until just beginning to brown.

*Bread wafers will keep for 2 weeks in a container on the counter, or you can store them in the freezer to use as needed.