

Unleavened Bread

Prep Time
15 mins

Cook Time
20 mins

Total Time
35 mins

Ingredients

3/4 cup scalded milk
1/4 cup butter melted

1 egg beaten
2-1/2 cups flour

1/4 cup honey
1 tsp salt



Instructions

- Beat milk, honey, and butter together.
- Then, add the egg.
- Gradually add 2 cups of flour and the salt. The dough will be sticky.
- Use a large 12×17 size parchment paper or silicone mat to roll out the dough. Flour the sheet well and add the dough.
- Make sure the parchment paper, rolling pin, and dough are floured well. Use the remaining 1/4 cup flour. Roll the dough to 1/4" thickness.
- Place the rolled out dough with the parchment paper on a baking sheet.
- Prick with a fork.
- Bake at 375 degrees for 15 or 20 minutes.

Gluten-Free Unleavened Bread

Ingredients

2-1/2 cups gluten-free bread flour
(if your bread flour does not contain
xanthan gum, add 1 tsp to the recipe)

1 cup hot water
1-1/2 tbsp honey

1 tbsp olive oil
1/2 tbsp salt

Instructions

- Beat water, olive oil, honey and salt together until ingredients are well combined.
- Gradually add the flour until the dough pulls cleanly away from the sides of the mixer.
- Continue mixing the dough for 5 to 7 minutes.
- Divide the dough into seven small balls.
- Use floured parchment paper or silicone mat to roll out the dough. Add the dough.
- Make sure the parchment paper, rolling pin, and dough are floured well. Use the remaining 1/4 cup flour. Roll the dough to 1/4" thickness.
- Place the rolled out dough with the parchment paper on a baking sheet.
- Prick with a fork.
- Bake the loaves at 400 degrees for 15 to 20 minutes.
- Let cool completely. The loaves can be wrapped and frozen if desired.