

Pizza and Pita Dough

Note: This recipe requires a bread machine

Place 1 1/2 cups warm water, 2 T. olive oil, Pizza Dough mix, and 2 t. bread machine yeast (in that order) in the bowl of a bread machine. Turn to the “dough” setting and start. When dough cycle is complete, place dough in a bowl with a small amount of olive oil and turn to coat. Divide dough in half. If using immediately, allow to rest for about 30 minutes before rolling out; otherwise freeze in a zippered freezer bag for later use. Thaw completely before rolling out.

For pita bread: Divide each dough half into 8 equal parts and roll each part into a ball with your hands. Roll each ball into a 6-inch circle and bake on a cooling rack (no pan) or directly on the oven rack at 500 degrees for approximately 2 minutes or just until the dough puffs up large. Remove from oven immediately and stack pitas on a plate and cover with a clean dish towel. Store in an airtight container.

Recipe Makes 2 12-inch pizza crusts or 16 pita breads.

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