

Greek Pita Bread

Prep time

20 mins

Cook time

20 mins

Total time

40 mins

A quick and delicious flat bread to enjoy with every Greek meze spread.

Author: Marilena Leavitt

Recipe type: Bread

Cuisine: Greek

Serves: 8 pitas

Ingredients

- 1½ cups lukewarm water
- 1½ tsp. active dry yeast
- 1 tsp. sugar
- 2 TBSP. olive oil
- 1 tsp. sea salt
- 3½ cup all-purpose flour
- --- extra flour for rolling

Instructions

1. In the bowl of a stand mixer equipped with a hook, add the water, the yeast, and the sugar and mix to combine. Let the mixture stand for five minutes or until you see that the yeast is forming small bubbles. Add the olive oil and the salt. With the motor running, gradually add the flour and mix until the dough pulls away from the sides of the bowl. Cover and leave in a warm spot in your kitchen to rise and rest for about 30 minutes.
2. Divide the dough into eight pieces. Dust each piece with some extra flour and roll it out into 8" rounds that are about ¼" thick. If the dough resists the stretching, let it relax for a few minutes and then try rolling it again. Lightly poke the surface of your pita breads with the tines of a fork, making sure you do not poke right through.
3. Place a heavy cast-iron skillet (or a non-stick pan) over medium-high heat. Grease the hot skillet with some olive oil. Place the pita on the hot skillet and reduce the heat to medium. Cook the pita for a couple of minutes until it starts to puff up and get a nice golden color. Flip and cook the other side.
4. Place the pita breads on a clean cotton kitchen towel and cover with the towel. Continue with the rest of the pitas, greasing the skillet lightly each time as you go. Stack the pitas, tucked inside the kitchen towel. Serve warm or allow to cool inside the kitchen towel.

Notes

Store the pita bread in a sealed plastic bag for 3-4 days. You can also store some cooked pita bread in the freezer for later use.

Recipe by Marilena's Kitchen at <https://marilenaskitchen.com/greek-pita-bread/>

