**Manakish (Zaatar Flatbread)**

Prep time: 1 hour Cook time: 10 min

**Ingredients:**

For dough:

* 1½ cups whole wheat flour
* 1 tsp instant yeast
* ½ tsp salt
* ½ tsp sugar
* ¾ cup warm water (as needed)
* 1 tbsp olive oil

For topping:

* 2 tbsp zaatar spice mix
* 2 tbsp olive oil (or less)

**Instructions:**

1. Mix yeast, sugar, and warm water. Let it sit for 5 minutes until frothy.
2. In a bowl, combine flour and salt. Add yeast mixture and knead into a soft dough. Drizzle oil and knead again.
3. Cover and let rise for 45 minutes in a warm place.
4. Preheat oven to 200°C (392°F).
5. Divide dough into small balls, roll into thin circles (~6-inch).
6. Mix zaatar with olive oil and spread over each base.
7. Bake for 8–10 minutes or until golden brown.

**Serving suggestion:** Serve warm for breakfast with labneh, or mint tea.