

Unleavened Bread

Recipe

- 1 cup unbleached, sifted flour
- 1/3 cup olive oil
- 1/2 teaspoon salt
- 5 teaspoons water

Mix thoroughly to form non-sticky dough for rolling. (Note: If the dough is too dry and doesn't hold together, add tiny amounts of water until it does. Too *much* water will make the final product dense and hard.)

Roll between wax paper (to 3/16-inch thickness) and cut in circles using a water or wine glass like a cookie cutter.

Bake at 350° F for 18 to 20 minutes until golden.