

## POCKET BREAD

### Ingredients:

2/3 c. warm milk  
2 tsp. sugar  
1 T. yeast  
2/3 c. plain yogurt  
2 T. vegetable oil  
1 egg  
3 c. flour  
1 tsp. baking powder  
1/2 tsp. salt



### Directions:

- 1) Stir the warm milk, sugar, and yeast together in a small bowl. Let sit for 15 minutes.
- 2) Beat together the yogurt, oil, and egg.
- 3) Sift the flour, baking powder, and salt together.
- 4) Combine all of the ingredients and knead (by hand or in a mixer with a dough hook) until smooth.
- 5) Let rise for 1 hour.
- 6) Put a baking stone in the oven and preheat oven to maximum temperature (mine goes to 550 degrees).
- 7) Divide dough into 8 balls (for sandwich-size breads) or 12 balls (for smaller breads). Press each with a tortilla press, using floured parchment paper to avoid sticking.
- 8) Bake a few at a time by putting the dough circles onto the hot baking stone. Bake for about 3 1/2 minutes, until slightly golden brown.
- 9) Allow the breads to cool before serving. You can refrigerate or freeze extra breads; bring back to room temperature before serving.

Cut breads in half and fill with your favorite side dish or sandwich fixings. (Pictured here: fresh mozzarella, tomatoes, butter lettuce and pesto; hummus, arugula, and pickled red onions.)

