Pita Bread

2 2/3 cups bread flour

2 1/4 teaspoons yeast

1 1/3 cups ice water

1/4 cup olive oil

4 teaspoons honey

1 1/4 teaspoons salt

​

Whisk together flour and yeast in bowl of stand mixer.

Add ice water, oil and honey. Mix 2 minutes with dough hook.

Let dough rest 10 minutes. Add salt and knead dough 6-8 minutes.

Knead dough 1 minute by hand.

Divide dough into 8 pieces. Shape each piece into a tight ball.

Place on silpat lined baking sheet and spray tops with cooking spray.

Cover tightly with plastic wrap and refrigerate 16-24 hours.

Preheat baking stone in a 425 oven. Coat 1 ball at a time with flour.

Place seam side down on counter and using heel of your hand, press dough into a 5" circle.

Use rolling pin to roll to a 7" circle.

Brush each circle with pastry brush to remove excess flour.

Bake dough rounds, 2 at a time, 1-3 minutes. Flip and bake 1 minute longer.

Transfer pitas to wire rack to cool. Cover with a clean dish towel.

Cool 10 minutes before serving.