



ROSEMARY FLATBREAD

~BY GROWING UPTOWN

SERVINGS

6 servings

TOTAL TIME

40 Minutes

INGREDIENTS

—BREAD

- 1 package (1/4 ounce) active dry yeast
- 1/4 cup plus 1/3 cup warm water (110° to 115°), divided
- 1/2 teaspoon honey
- 2 cups all-purpose flour, divided
- 1 tablespoon olive oil

INGREDIENTS

—TOPPING

- 1 tablespoon olive oil
- 1 teaspoon minced fresh rosemary
- 1/2 teaspoon kosher salt

DIRECTIONS

- In a bowl, dissolve yeast in 1/4 cup warm water; stir in honey. Add 1/4 cup flour; mix until almost smooth. Let stand for 30 minutes or until bubbly.
- Place remaining flour, remaining warm water, oil, rosemary, and salt in a bowl; add yeast mixture. Mix with hands until dough forms a ball.
- Transfer to a greased bowl, turning the dough. Cover and let rise in a warm place until doubled in size, about 1 hour.
- Use a rolling pin to flatten a dough ball; use a little flour, so the dough does not stick on your board. For the topping, brush tops with oil; sprinkle with rosemary and salt. Heat on one side or until golden brown. Flip sides. Serve warm.

