

Unleavened Bread Recipe

INGREDIENTS

2 ½ cups flour	¾ cup milk
¼ cup melted butter	¼ cup honey
1 egg	tsp salt

DIRECTIONS

- Combine milk, butter, and honey
- Add egg and mix until sticky
- Gradually add 2 cups of flour
- Continue to use remaining ½ cup of flour as the dough is rolled and placed on a baking sheet (the dough should be rolled thin)
- Prick the dough with a fork
- Bake for 15-20 minutes at 375°