

Lavosh

Oscar · 29/09/2024

**Prep Time**

1 hr 15 mins

Difficult

Medium

Servings

10

Description

Good with soup as an appetizer or as a snack Lavosh is an Armenian unleavened flat bread

Ingredients

- - 2 ½ cups all-purpose flour - 1 teaspoon white sugar - 1 teaspoon salt - ¾ cup water - 1 egg white - 2 tablespoons butter
- melted - 2 egg whites
- beaten - 2 tablespoons sesame seeds

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). In a large bowl
2. stir together
3. flour
4. sugar and salt. Add water
5. 1 egg white and melted butter; mix well to make a stiff dough. Knead until dough is smooth
6. about 5 minutes. Divide dough into 10 balls. Roll each ball on lightly floured surface until paper thin. Place on ungreased baking sheet. Brush with egg white and sprinkle with sesame seeds. Bake in preheated oven for 10 to 12 minutes
7. until browned.