



Pocket Bread

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 50 mins

Description

We made this recipe for Vacation Bible School and used strawberry or grape jam to fill them These loaves are just like pita bread but theyre rolled into a square shape

Ingredients

— - 1 (.25 ounce) package active dry yeast - 2 cups warm water (110 degrees F/45 degrees C) - 6 cups bread flour - 1 tablespoon salt

Instructions

1. In a small bowl
2. dissolve yeast in warm water. Let stand until creamy
3. about 10 minutes. In a large bowl
4. combine the yeast mixture with the 3 cups flour and the salt. Stir in the remaining flour
5. 1/2 cup at a time
6. beating well after each addition. When the dough has pulled together
7. turn it out onto a lightly floured surface and knead until smooth and supple
8. about 10 minutes. Lightly oil a large bowl
9. place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume
10. about 2 hours. Meanwhile
11. preheat oven to 500 degrees F (260 degrees C). Divide the dough into sixteen equal pieces and form into rounds. Roll rounds into square loaves 1/4 inch thick. Place them on ungreased baking sheets. Bake in preheated oven for 4 to 5 minutes
12. until loaves puff in the middle. Let cool on a wire rack.