



Lebanese Zaatar Za39atar Bread

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

40

Description

Traditional Lebanese bread Crispy flaky cracker like bread infused with fresh zaatar similar to oregano You can substitute oregano for zaatar but use less May place under broiler to brown tops

Ingredients

- - 3 cups warm water - 1 (.25 ounce) package yeast - 1 teaspoon salt - 1 teaspoon white sugar - 8 cups all-purpose flour - 2 cups whole wheat flour
- or more if needed - 2 cups olive oil - 1 cup corn oil - 2 cups fresh za'atar

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix water
2. yeast
3. salt
4. and sugar together in a large bowl. Add all-purpose flour
5. whole wheat flour
6. olive oil
7. and corn oil; mix using your hands
8. adding more whole wheat flour if needed
9. until dough holds together. Mix za'atar into dough until evenly incorporated (see notes). Shape dough
10. about 1/4 cup per piece
11. into rounds on a floured work surface. Arrange rounds on baking sheets. Bake in the preheated oven until lightly browned
12. about 25 minutes. Cook's Note: You may substitute fresh oregano for the fresh za'atar
13. but use less. Editor's Note: If you use the dried spice blend or dried oregano
14. start with 2 tablespoons; adjust to taste.