



Ingredients Needed For Unleavened Bread:

- 1 cup cold water
- 2 Tbs vegetable oil
- 8 Tbs honey
- 1 1/2 tsp salt
- 3 tbs softened butter
- 1 egg
- 5 cups flour (we used white)

Directions:

Preheat oven to 400 degrees F. Mix all above ingredients except for the flour.

Slowly add the flour. Knead until the bread is elastic.

Oil your hands, then shape balls of the dough in the same way that you shape hamburger patties. Ours were also about the same size as hamburger patties. Then poke holes in them with a fork.

Grease the pan, and place the bread on it.

Bake at 400 degrees F for 10-12 minutes, or until golden brown around the edge.