



# CLASSIC FLATBREAD

YIELDS: THREE 400G FLAT BREADS

This flatbread recipe is bound to become a classic when you are craving quick, homemade comfort food. We love baking our flatbread on a BBQ or over a campfire!

## *Ingredients*

- 325g (2 ½C) Anita's Organic All Purpose Flour
- 65g (1/2C) Anita's Organic Sprouted Khorasan Flour
- 325g (2 ½C) Anita's Organic Sprouted Spelt Flour
- 460g (2¾C + 2T) Warm Water (95 °F)
- 15g (1T) Salt
- 30g (2T) Olive Oil
- 6g (2t) Instant Yeast

NOTE: If you don't have other whole grain flours on hand you can substitute the flours in the list above for 720g (5 ½C) of Anita's Organic All Purpose Flour.

## *Instructions*

1. In a large bowl or the bowl of a stand mixer mix water and yeast with a whisk.
2. Add flour, oil, and salt. Mix together and knead by hand for 10 minutes, or mix with dough hook for 10 minutes on low speed in a stand mixer.
3. Place dough in a covered oiled container and allow to rise until doubled in volume (60-90 minutes).
4. Preheat oven to 500f with pizza stone if you have one.
5. Divide into 3 400 gram pieces and shape into a ball. Cover with tea towel and let rest for 20-30 minutes.
6. Coat each ball generously with flour and roll out into an oblong shape approximately ¼" thick.
7. Place dough on parchment and top however you wish. A drizzle of olive oil and some fresh veggies and goat cheese, tomato sauce and fresh mozzarella and basil, rosemary and olive oil, mushrooms hot peppers and truffle oil – get creative.
8. Slide pizza onto preheated pizza stone, or if you don't have a stone you can bake it on a cookie sheet (it will take slightly longer to bake).
9. Bake for 8-10 minutes until the crust just begins to blacken in spots.

FOR CAMPFIRE BAKING: Bring along a cast iron griddle or skillet. Preheat over the embers and bake the pizza on the cast iron. Check the bottom every minute or so to make sure it doesn't get burned. If the bottom is getting burned too quickly try a slightly cooler spot for the pan.

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