

Recipe Author: Karmah Tabbaa

## Saj

Thin flat bread



Time needed: **60 minutes**

Yield : **20 pcs**

### Notes

You can experiment with many types of flours, and spreading methods. I found this to work for me in my current kitchen set up. I have a cast iron bowl that I flip over a hot burner on which I cook the bread. It could be done in a cast iron pan as well, or any pan that will retain heat. Non stick pans would not be recommended.

## Ingredients

- 2 cups white flour
- 2 cups whole wheat
- 1 tsp salt
- 1 ½ cups warm water

## Directions

Measure out all ingredients, mix the dry ingredients and add the water gradually (not all at once). Knead the dough until it is smooth and elastic for about 20 minutes by hand, or 10 minutes if using an electric mixer. Shape into a ball and leave to rest for 40 minutes or until the dough has relaxed. Shape into golf size balls and lay out on a floured tray covered. Flatten each ball by hand or using a rolling pin. Stretch it out on a pillow and then place into your heated cooking vessel. See pictures for process.

