

## For 8 individual **PITA BREADS** 400° oven

Arnel's Originals Pizza Crust Mix can also make delicious PITA BREAD using baking powder instead of yeast. This is a wonderful alternative if you are avoiding yeast, and it is completely vegan (no egg, no dairy).

3 cups (or 16 oz) of Arnel's Originals Pizza Crust Mix  
3 teaspoons Baking Powder  
1  $\frac{3}{4}$  cups water  
 $\frac{1}{4}$  cup oil

Mix the wet and dry ingredients together  
Scoop 2 oz of dough (about  $\frac{1}{3}$  cup) on parchment paper  
While it is still in a ball, spray or pat with oil  
Scoop another 2 oz of dough on top and flatten

Do that 7 more times

Bake in a 400° oven for about 2 min, flip and bake another 2 min  
(Because ovens vary, look for the breads to turn toasty brown) ENJOY!

