

Light & Fluffy Pita Bread

Yields: 16 pitas

Prep Time: 15 minutes

Total Time: 40 minutes

Ingredients:

3 cups [all-purpose flour](#)

1 cup hot water

1/3 cup [coconut oil](#), melted

1 1/2 tsp salt

1 tsp [baking powder](#)

Whisk together flour, baking powder, and salt

Add water and coconut oil and mix until shaggy dough is formed. If the coconut oil is hard, first melt it in a pan on low heat to make mixing easier

Knead dough until all ingredients are well incorporated and form into a disk, cover with a towel for 10 minutes to let dough rest

Cut disk into 16 evenly sized wedges and form each wedge into a ball

Use tortilla press and/or rolling pin to flatten into a 6-inch pita

Place pita on hot skillet on medium low heat for 30-60 seconds, or until golden brown spots appear on bottom side (prepare next pita for the skillet during this time)

Flip pita bread over and cook for 30 more seconds, adjust heat if spots are darker than golden brown

Repeat above steps until finished and store in a container