

Honey Black Pepper Flatbread

Recipe provided by www.honey.com

Makes 8 servings

3 cups all-purpose flour
2 tsp. baking powder
1 tsp. salt
2/3 cup hot water
3 T. + 2T. honey
¼ cup cold water
½ cup vegetable oil
1 tsp. freshly ground black pepper
Salt, to taste



In food processor bowl, mix flour, baking powder and 1 teaspoon salt; reserve. In small bowl, combine hot water and 3 tablespoons honey. With machine running, pour honey mixture into dry ingredients, process 5 to 10 seconds to combine. In small bowl, mix cold water and oil. With machine running, pour water mixture into bowl; process until dough forms a ball. Turn out dough onto lightly floured surface. Knead 2 or 3 minutes, adding additional flour if necessary. Dough will be soft. Divide dough into 16 equal pieces; shape into balls. Roll each to 6 inch circle. In large nonstick skillet, cook breads over medium heat, turning once, until lightly browned, about 1 minute on each side. Warm remaining 2 tablespoons honey. Brush a scant teaspoon on one side of each bread; lightly sprinkle with a pinch of pepper and salt. Set one bread on top of another to make a “sandwich”; repeat with remaining breads.