

Soft Unleavened Bread

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Ingredients

- 3 cups all purpose flour
- 2 teaspoons salt sea salt or kosher
- 1.5 cups whole milk
- 3 eggs
- 2 tablespoons olive oil
- 2 tablespoons sugar



5 from 2 votes

Instructions

1. Place all ingredients in medium mixing bowl. Beat with an electric mixer for about two minutes, scraping down sides if needed. Spray a 11x15 pan with cooking spray. Pour batter into pan and spread to edges.
2. Bake at 450 for about twenty minutes, until just very lightly browned.

If you don't have an 11x15 pan, use a larger one and spread it into a rectangle about 11x15 inches.

Notes

For each of the following variations, begin with fully cooked bread:

Cheesy Bread - Sprinkle top generously with mozzarella. Place in 350 degree oven until cheese is fully melted.

Cinnamon Bread Sticks - Spread 1/4 cup melted butter over top of bread. Stir together 1/2 cup sugar and 1-2 tablespoons cinnamon. Sprinkle evenly over top. Place in 350 degree oven for about ten minutes, or until bubbly.

Italian Herbs Bread - Spread top with 2-4 tablespoons olive oil. Sprinkle with dried Italian seasoning and garlic powder. Bake at 350 for about ten minutes, or until fragrant.

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