

## **Traditional Lebanese Bread**

by Raymond Rizk of Yalla Yalla Bakery

### **Ingredients**

7 ½ cups all-purpose flour  
2 tsp active dry yeast  
½ tsp baking powder  
2 tsp salt  
4 tbsp sugar  
3 cups warm water  
75 g shortening

### **Directions**

Mix flour, yeast, baking powder in large bowl and make a well in center with fingers.

In a separate bowl, combine water, salt, sugar and shortening and mix with whisk until shortening emulsifies.

Gradually add water mix into middle of flour, gently kneading until flour is well blended and the dough is smooth. If needed, add additional water if too dry or add flour if the mix is too wet.

Rub oil on top of the rolled dough and cover bowl with plastic wrap. Let the dough rest for 1 hour.

Uncover dough, divide into ball of 150g (approximately size of closed fist) and place in a flat container. Cover dough with plastic wrap and a towel for another 30-45 mins to rest.

When ready, roll out dough on lightly floured surface and place on a baking sheet. Add your favorite toppings to the dough.

Bake at 400°F for 10-15 minutes until golden brown.  
Enjoy!