

## Lavash Recipe

2oz	Whole Wheat Flour
2 ¼ lbs	All Purpose or Bread Flour
10 oz	Butter (softened)
1 oz	Salt
1 oz	Sugar
1	Egg
2 ½ cups	Water

Add ingredients to mixer and combine until they come together. Section and weigh out dough (Tom weighed his to 1lb 2oz for a large sheet pan.) Let rest in the fridge for at least an hour (or over night) Thoroughly spray the back of sheet pan with cooking spray. Roll out dough as far as possible, then carefully stretch over the back of your hands (like pizza dough). Lay stretched dough over sprayed sheet pan, taking care to pull the edges over the corners. You can poke with a fork (or dough doctor if you have one) or leave alone for a more rustic look. Brush on melted butter and sprinkle with your choice of herbs or cheese. Bake at 350 degrees for 10-15 minutes until golden brown. Let cool then break into smaller pieces.