BATBOUT
Moroccan Flat Bread

Ingredients:

2	Cups	Water (divided)
1	Tablespoon	Yeast
3	Cups	Bread Flour (or A.P. Flour)
3	Cups	Semolina Flour (Fine Grind)
2	Tablespoons	Sugar (divided)
2	Teaspoons	Salt
3	Tablespoons	Olive Oil (plus more for oiling the pan)

Directions:

1. Mix yeast, 1 teaspoon sugar and ¼ cup water. Set aside. In a large bowl, combine the flours, the remaining sugar and the salt. Add the yeast mixture, olive oil and remaining water.

2. Knead using a dough hook (or by hand on a floured surface) until smooth and elastic. The dough should be soft, but not sticky.

3. Divide the dough into small balls, slightly larger than a golf ball. Cover and let them rest on a lightly floured surface for about 10 minutes. Then roll each ball into a circle about ⅛ inch thick.

4. Set the rounds on a clean, dry towel. Cover, and let rise until light and puffy – about 1 to 1½ hours.

5. Lightly oil a griddle or non-stick pan and heat over medium high heat until hot. Cook in batches, being careful not to crowd the pan, until both sided are golden brown.

6. Transfer cooked batbout to a towel lined basket to keep warm until served. Batbout will keep fresh for 2 days at room temperature.