

Easy Unleavened Bread

½ cup all-purpose flour

¼ cup water

½ tablespoon vegetable or olive oil

Pinch of salt

1. Preheat oven to 425 degrees. Line a baking sheet with parchment paper.
2. Mix all ingredients together with a fork. Dough will be sticky. Place 4 to 5 small spoonfuls of dough on parchment. With oil on your fingers spread out dough thin (about 1/8 inch).
3. Bake in preheated oven until golden and slightly crispy, 12 to 14 minutes.