

# best unleavened bread recipe



5 from 2 reviews



*Cook Time:* 20 mins    *Category:* Bread    *Cuisine:* American

## INGREDIENTS

3/4 cup scalded milk (Scalded milk is to heat it to an almost boil) You can do this in the microwave.

1 egg, beaten

1/4 cup honey

2-1/4 cup flour (plain flour)

1/4 cup butter, melted

1 tsp. Salt

## INSTRUCTIONS

- 1 Beat milk, honey, and butter together.
- 2 Then, add the egg.
- 3 Gradually add 2 cups of flour and the salt.
- 4 Roll the dough to 1/4" thickness. Flour the surface, rolling pin, and dough to keep from sticking with the remaining 1/4 cup flour.
- 5 Roll the dough out on parchment paper to 12×17 size to fit in my baking pan.

- 6 Put the parchment paper with the dough on it on the baking pan
- 7 Prick with a fork.
- 8 Bake at 375 degrees for 15 or 20 minutes.