



Welcome to the King Arthur Baking School's Virtual Pita & Tortilla class. In this 90-minute class, we'll guide you through the process of making two types of flatbreads from two different regions of the world. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 390 grams (3 1/4 cups), plus more for dusting work surface

Whole Wheat Flour: 200 grams (1 3/4 cups) (or Unbleached All-Purpose Flour)

Salt: 1 1/2 teaspoons

Instant yeast: 1/2 teaspoon (or active dry yeast)

Baking powder: 1/2 teaspoon

Water: 396 grams (1 2/3 cups), or more as needed

Olive oil: 43 grams (3 1/2 tablespoons)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 2 medium and 1 small

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap or towel

Parchment paper or silicone baking mat

Baking sheet

Electric skillet or sauté pan and stovetop

Baking stone (or baking sheet)

Tongs (optional)

Pizza peel (or inverted baking sheet)

Bench knife or knife for dividing dough

Rolling pin