

> 100% EMPLOYEE OWNED <



PERFECTLY TENDER FLATBREAD MIX KIT

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ZA'ATAR HERB FLATBREAD

KIT INCLUDES FLATBREAD MIX, YEAST PACKET, AND ZA'ATAR HERB BLEND

Soft, flavorful, and ready in about an hour, this flatbread is as versatile as it is delicious. Use it for sandwiches, wraps, or dipping — it's the kind of bread you'll want to make again and again.

YOU'LL NEED

DOUGH

1 1/4 CUPS (284g) WATER, HOT
(115°F TO 125°F) *Use water that's hot from the tap, not boiling.*

5 TABLESPOONS (62g)
OLIVE OIL, DIVIDED

TOPPING

3 TABLESPOONS OLIVE OIL (37g)
OR BUTTER, MELTED (43g)

DIRECTIONS

- STIR** together the included yeast and the mix in a large bowl. Add hot water and 3 tablespoons (37g) of the oil, then stir to form a soft, sticky dough. If dough seems dry or stiff, add additional water 1 teaspoon at a time. Oil hands then fold dough over onto itself in the bowl for 1 to 2 minutes or until smooth and tacky.
- GREASE** a baking sheet using the remaining 2 tablespoons (25g) oil. Transfer dough to baking sheet and divide into 8 pieces (about 95g each). Shape into balls, then turn to coat in oil. Cover and let rise for 30 minutes.
- PREHEAT** a heavy, dry skillet or grill pan over medium heat (350°F to 375°F).
- FLATTEN** and stretch one piece of a dough at a time, working on the pan, into a 6" to 7" round. Flip to coat both sides in oil.
- COOK** for 1 1/2 to 2 minutes on each side. Stack and wrap cooked flatbreads in a clean kitchen towel. Repeat with remaining dough. Brush flatbreads with oil or melted butter for topping, and sprinkle with za'atar herb blend before serving warm.

Reheating instructions: Wrap leftover flatbreads in foil and place into a 375°F oven for 10 to 15 minutes or until hot. Brush with oil or melted butter before serving.

NEED A LITTLE HELP?

Scan the QR code for step-by-step tips, from kneading to baking to the perfect final touch.



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MIX IT UP WITH PEA AND FETA FLATBREAD POCKETS



Fill flatbread dough with a mix of peas, feta, and za'atar for a satisfying and portable snack. For the recipe: [BakeWith.Us/MixItUp](#)



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NET WT 16.5 OZ (1 LB 0.5 OZ) 466g



**READY IN
1 HOUR**

**JUST ADD
WATER & OIL**

**MAKES 8
FLATBREADS**

Nutrition Facts

8 servings per container
Serving size 1/2 cup mix (58g)

	Mix		Prepared	
Calories	210		330	
	% Daily Value*		% Daily Value*	
Total Fat	0.5g	1%	14g	18%
Saturated Fat	0g	0%	2g	10%
Trans Fat	0g		0g	
Cholesterol	0mg	0%	0mg	10%
Sodium	440mg	19%	440mg	19%
Total Carbohydrate	44g	16%	44g	16%
Dietary Fiber	2g	7%	2g	7%
Total Sugars	1g		1g	
Incl. Added Sugars	1g	2%	1g	2%
Protein	7g		7g	
Vitamin D	0mcg	0%	0mcg	0%
Calcium	23mg	2%	24mg	2%
Iron	1mg	6%	1mg	6%
Potassium	109mg	2%	109mg	2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: FLATBREAD MIX: KING ARTHUR UNBLEACHED FLOUR (WHEAT FLOUR, ENZYME), POTATO FLOUR, BROWN SUGAR, SEA SALT, ZA'ATAR HERB BLEND PACKET: SPICES, SEA SALT, SUMAC, LEMON OIL, NATURAL FLAVOR. YEAST PACKET: YEAST, SORBITAN MONOSTEARATE, ASCORBIC ACID.

CONTAINS: WHEAT.

DISTRIBUTED BY
KING ARTHUR BAKING COMPANY, INC.
NORWICH, VERMONT 05055
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For information on allergens and cross-contact prevention, visit: [KingArthurBaking.com/Allergen-Program](#)

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

PERFECTLY TENDER FLATBREAD MIX KIT

BEST IF BAKED BY:



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