



## recipe

### KITCHEN SINK FLATBREAD

2 1/2 C all purpose flour  
1/2 C whole wheat flour  
2 1/4 tsp, or 1 packet, instant yeast  
1 1/2 tsp salt  
1 C water, just warm to the touch  
1/4 C olive oil  
2 TBS honey  
1 C assorted vegetables and cheese, like onion, pepper, tomato, feta, cheddar, or parmesan

1. In a large bowl, mix together the flours, yeast and salt.
2. Form a well in the center of the flour and pour in the water, olive oil, and honey.
3. Mix the ingredients together until they form a shaggy dough, then pour it onto the counter.
4. Knead the dough for 10-12 minutes, until it is smooth, then put it back in the bowl.
5. Let the dough rise covered with a tea towel for 1 hour.
6. Pour enough olive oil into the bottom of a 9x13 pan to cover the bottom and sides.
7. Press the dough into the pan until it stretches to all four corners, let rest another half hour. While the dough rests, preheat the oven to 325°F and chop the vegetables into small pieces. Arrange on top of the dough and sprinkle with cheese. Bake for 25 minutes, let cool, then enjoy!



## scripture

### MARK 6:30-44

41 Taking the five loaves and the two fish, he looked up to heaven, and blessed and broke the loaves, and gave them to his disciples to set before the people; and he divided the two fish among them all. 42 And all ate and were filled; 43 and they took up twelve baskets full of broken pieces and of the fish. 44 Those who had eaten the loaves numbered five thousand men.



## conversation

How have you seen God's abundance today?

