



## recipe

### FLATBREAD

2 1/2 C all purpose flour  
1/2 C whole wheat flour  
2 1/4 tsp, or 1 packet, instant yeast  
1 1/2-2 tsp salt  
1 C water, just warm to the touch  
1/4 C olive oil  
2 TBS honey

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. Preheat the oven to 325°F while it rests.
8. Bake for 25 minutes, let cool, then enjoy!



## scripture

### MATTHEW 13:33-35

33 He told them another parable: "The kingdom of heaven is like yeast that a woman took and mixed in with three measures of flour until all of it was leavened." 34 Jesus told the crowds all these things in parables; without a parable he told them nothing. 35 This was to fulfill what had been spoken through the prophet: "I will open my mouth to speak in parables; I will proclaim what has been hidden from the foundation of the world."



## conversation

How did God draw you into feeling part of something bigger than your own backyard today? How did you respond?

