

# Basic Unleavened Bread Recipe

Shalom Family MHNCBU. Are you looking for the perfect basic Unleavened Bread Recipe? Well, I have got you covered. Over the past four years my recipes and techniques have changed. I have finally come up with a basic recipe that works well. My name is Adiva from the Austin Camp and this is what I will be sharing with you today.

Ingredients needed:

2 cups of flour

2 cups of sugar

1 cup of butter (room temperature)

3-4 eggs (room temperature)

½ cups of milk (room temperature)

1 tablespoon of vanilla extract

1 tablespoon of pound cake flavoring.

Directions:

-preheat oven to 350 degrees

Step 1. Combine sugar and butter together to get a wet sand like texture.

Step 2. Add in flour, your mixture will go from a sand like texture to a clumpy like texture.

Step 3. Add in eggs and milk. This step will bring your batter to a smoother texture.

Step 4. add in your flavorings

Step 5. Grease your 9x11 inch pan and evenly distribute your batter into the pan.

Step 6. Cook Unleavened Bread for about 30' minures or until done.

Step 7. Ice your Unleavened Bread with your choice of icing. (Optional)

Tips:

1. Place pan in the center of the oven when baking unleavened bread. This allows the bread to bake evenly.
2. Do not! I repeat, do NOT, open oven while the bread is cooking. Opening the oven while the bread baking, can cause your bread to sink. If you feel the need to peak in the oven turn the oven light on!