Yields 11

Flat Bread:

3 oz Sundried Tomatoes
1/2 C Warm Water
2 Cloves Garlic
1 1/2 tsp Bread Machine Yeast
1 1/2 C Flour
1/2 tsp Salt

Start by adding your sundried tomatoes, garlic, and water into a kitchen aid. Top with flour and make a well in the center for the yeast. Sprinkle in salt and combine on speed 4 for 10 minutes.

Then let the dough rest for ten minutes.

Roll the dough out into a cylinder, and cut it into 11 pieces. Form them into balls, admire them, and set aside.

Next coat them in flour, and roll them out until they are a 1/8 of an inch thick. Separate them with wax paper, and set aside.

Set a sauté pan on high and place each flatbread into the pan, without oil, until they begin to bubble. Flip them and let them cook for another 10-20 seconds before you pull them from the pan.