

Wrap Bread

Ingredients:

- 2 Cups Flour
- $\frac{3}{4}$ Cup Milk
- 50g Butter
- $\frac{1}{2}$ tablespoon Salt
- Olive Oil

Instructions:

1. Melt the butter in milk on the stove until butter is melted.
2. Combine the flour, salt, butter and milk in a bowl.
3. Knead for 2 minutes until is smooth.
4. Let the dough rest for 30 minutes.
5. Roll into thin rounds.
6. Heat a pan on medium heat, add some olive oil and cook the round for around 1 - 2 minutes each side.
7. Stack the cooked bread and keep wrapped with a towel, the moisture helps soften.