

Frena - Moroccan Bread

2 tablespoons instant yeast

1 tablespoon sugar

1 kilo (2.2 pounds) bread flour or white AP flour

1 tablespoon salt

750 ml warm water (approximately 3 cups)

1/4 cup (59 ml or 4 tablespoons) olive oil

1/4 cup olive oil (59 ml or 4 tablespoons)- this is NOT a typo. The first lot of oil goes *into* the dough. This lot goes **on top**.

Directions:

In a mixer bowl or a bread making machine, place the yeast and sugar and 1 cup out of the 3 cups of warm water in and stir. Let sit about 5 minutes till the yeast bubbles. Now add the flour, salt, 2 additional cups of water (totaling 3 cups altogether) and 1/4 cup of olive oil. In mixer, use the paddle to mix the dough. Once incorporated, switch to the dough hook and mix about 10 minutes and then pour second amount of oil over top of dough and cover to rise. In bread machine, use the dough cycle to mix. Once mixed, pour second amount of oil over top of dough and close cover of bread maker to let rise. Once dough has doubled in bulk, approximately an hour depending how warm your kitchen is, preheat the oven to low broil (not bake! broil) and take 2 baking sheets and line with parchment paper. Lightly oil the parchment paper. Form 16 medium flat balls (dough is very soft and you will scoop it in your hand) and place evenly apart on baking sheets, 8 to a baking sheet. Pat lightly to smooth dough. Let rise 15 minutes and then broil on one side about 3-4 minutes till browned and flip over and brown on other side about 1-2 minutes more. Don't let it burn, just till cooked through.