

Turkish Ramadan Pita Bread

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/turkish-egg-on-top-of-pita-bread-recipe>

Ingredients:

- 3 cups all-purpose flour
- 1/2 cup whole milk lukewarm
- 1 cup lukewarm water
- 2 tablespoons olive oil
- 2 teaspoons instant dry yeast
- 2 teaspoons salt
- 1 tablespoon sugar
- 1 egg yolk sesame seeds and nigella seeds.

Nutrition:

1. Calories: 450 calories
2. Carbohydrate: 76 grams
3. Cholesterol: 55 milligrams
4. Fat: 10 grams
5. Fiber: 3 grams
6. Protein: 11 grams
7. SaturatedFat: 2 grams
8. Sodium: 1200 milligrams
9. Sugar: 5 grams

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