



COOKING ACTIVITY

Egyptian Flatbread

A recipe from Jack and Annie's magic tree house to your house! Bread was a staple in ancient Egypt. Now you can make your own version of this legendary food!

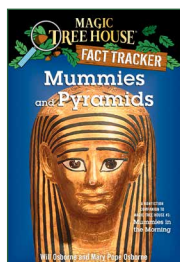
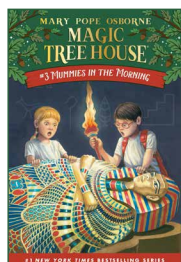
When working in the kitchen with sharp objects and hot appliances, make sure you have adult supervision and help!

WHAT YOU'LL NEED:

- 2 cups of all-purpose flour
- 1 teaspoon of salt
- $\frac{3}{4}$ cup of milk or milk substitute
- 1 tablespoon of olive oil
- 1 large bowl
- 1 baking sheet with parchment paper



Discover more about ancient Egypt with Jack and Annie!



Recipe for *Mummies in the Morning* and *Mummies and Pyramids* by Mary Pope Osborne and Will Osborne.



STEP 1:

Have a grown-up help you preheat your oven to 375 degrees. Line a baking sheet with parchment paper.

STEP 2:

In a large bowl, whisk the flour and salt together. Once whisked, form a well in the center of the mixture. Add the milk or milk substitute and oil. Mix together until a smooth dough forms.

STEP 3:

Put the dough on a lightly floured work surface. Knead until smooth and pliable, about 10 to 15 minutes. Set

dough aside to rest for 15 minutes.

STEP 4:

Divide the dough into four equal pieces. Roll out each piece with a rolling pin until it's about $\frac{1}{4}$ -inch thick. Place onto the prepared baking sheet.

STEP 5:

Place in preheated oven and bake until lightly browned, about 8 to 10 minutes. Once done, take out of the oven and let cool.

Enjoy your tasty snack from ancient Egypt!

MAGIC TREE HOUSE



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