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Armenian Bread Rounds - Bread Machine

- 1/2 Cup milk
- 1 1/2 Cups whole wheat flour
- 1 1/2 Cups bread flour
- 1 1/2 Tbsp salt
- 3/4 Cup water
- 1 Tbsp honey
- 4 Tsp yeast
- 3 Garlic cloves, crushed
- 1/4 Cup olive oil

- 1) In small saucepan, scalded milk by heating it just to boiling point, and set aside to cool.
- 2) Add ingredients (except for garlic and olive oil) in order required by your bread machine.
- 3) Program machine for dough.
- 4) At end of rising cycle, turn the bread out onto a lightly floured surface. Cover and let rest for 10 minutes.
- 5) In a small bowl, combine 1/4 cup olive oil with the crushed garlic. Set aside.
- 6) Divide dough into 2 pieces, and with a floured rolling pin, roll each into a 1-inch-thick round.
- 7) Lightly oil a large baking sheet and arrange the rounds on the sheet.
- 8) Brush liberally with some of the garlic oil.
- 9) Bake the rounds in the lower third of preheated 375° oven for 15 minutes, or until golden.
- 10) Serve warm.

Makes 2 Loaves

