

Unleavened Bread with Honey

Ingredients

- **¾ cup** scalded milk
- **1** egg
- **¼ cup** honey
- **¼ cup (half stick)** butter, melted
- **1 teaspoon** salt
- **4 cups** all-purpose flour



Instructions

1. Preheat oven to 375°F. Line a baking sheet with parchment paper.
2. Heat the milk until it's warm but not boiling, about 1 minute in the microwave.
3. Whisk the egg and honey and salt into the warmed milk.
4. Melt the butter and then add to the milk mixture.
5. Slowly add the flour, stirring to incorporate, until it forms a dough that isn't too sticky to roll out.
6. Roll to ¼" thickness on a floured surface. Cut into whatever size and shape you prefer. Prick with the tines of a fork.
7. Move bread to prepared pan and bake for 15-20 minutes, until it's golden brown and firm to the touch. Remove from the oven and let cool.