

Fill the pitas with [Gyro meat](#), [grilled chicken](#), [falafel](#), or your favorite things. Use leftover pitas to make [pita chips](#) and serve them alongside [tzatziki](#) or your favorite dips.

I hope you give this pita recipe a try and I would love to hear what you think. Share your recreations with me on [Instagram](#) & [Facebook](#). See you soon!



The Softest Pita Pocket Recipe: The Oven

Method

yield: 12

Homemade pita pockets are superior to any store-bought variety. They're soft, fluffy, aromatic, and the most delicious pita that you will ever eat. Pita dough is the easiest to make and very inexpensive. This recipe makes 10 pitas to use for filling with your favorite things: gyro, chicken, falafel, and even tuna fish. Set them out alongside dips and veggies and enjoy!

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Ingredients

- The Dry Ingredients:

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- · 1 cup (250 ml) lukewarm water
- · 1 cup (250 ml) lukewarm whole milk
- · 2 teaspoons active dry yeast
- · 1 tablespoon all-purpose flour
- · 2 teaspoons granulated sugar
- · 2 tablespoons olive oil

Instructions

1. Combine the dry ingredients in a large bowl and whisk together. Set aside.
2. In the bowl of a tabletop mixer that is fitted with the dough hook attachment, add all of the wet ingredients except for the olive oil. Allow the yeast to activate for 8 minutes. As soon as a puffy cloud forms at the top of the mixture, the yeast is active.
3. Add the olive oil along with all of the dry ingredients and knead on low speed for 12 minutes.
4. Lightly grease a large bowl with 1-2 tablespoons of olive oil and transfer the dough to the bowl. Toss to coat in oil and cover with plastic wrap. Set aside in the warmest room of your home to rise until doubled in volume. About 1 hour.
5. Preheat the oven to 525 °F, 270 °C.
6. Cut the dough into 10 equal portions.
7. Lightly flour your work surface and roll each portion of dough out into about 6-7-inch circles. Keep their thickness even. Use as much flour as needed to roll them out evenly.
8. Line 3 baking trays with parchment paper and sprinkle some semolina flour on top if desired.
9. Place 3 pitas on each baking tray.
10. Cover the dough with a clean kitchen towel and allow it to rise for 30 minutes.
11. Bake the trays in the preheated oven for approximately 4 minutes or until the pockets are formed.
12. Transfer the pitas to a plate and serve immediately.
13. Leftover pitas can be stored in an airtight bag or container and kept in the freezer or the refrigerator until ready to use.

Notes