

Egyptian-inspired flatbread

Ingredients:

- 1 cup self-rising flour
- 2 tbsp olive oil
- 2 tbsp honey
- 1/4 tsp salt
- 1/2 tsp vanilla
- 2 tbsp raisins
- 2-3 tbsp water (adjust as needed)

Instructions:

1. In a microwave-safe bowl, mix **self-rising flour, salt, olive oil, honey, and vanilla.**
2. Slowly add **water** until a dough forms.
3. Knead the dough lightly and shape it into a flat circle.
4. Sprinkle **raisins** on top and press them gently into the dough.
5. Microwave on high for **1-2 minutes**, checking for doneness.
6. Let it cool slightly before serving.

Discussion Prompt:

- How does flatbread fit into traditional Egyptian meals?
- How did you use math to measure and prepare your ingredients?

