

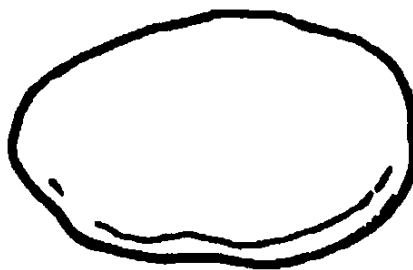
how to make egyptian-style e bread

- 1) Mix the water, flour, and salt together slowly in your mixing bowl, adding chopped dates if you like.



- 2) Knead the dough, and form it into small rounds or triangles. Cover the dough, and let it sit overnight.

- 3) The next day, bake your bread in an oven set to 350° fahrenheit for 30 minutes. Enjoy your bread with other foods similar to those eaten in ancient Egypt, like grape juice, figs, and fish.



student stuff