



Thank You for Your Support

How to Cook Frozen Pita

All ovens vary - so check pita while baking.

1. Preheat oven to 400° for 15 min - not just till preheated. Place frozen pita in greased pan and bake pita for 30 min.
2. Reduce oven temperature to 375° and bake for 15-20 min or until bottom is golden brown and a little stiff.

Test for doneness by sliding spatula under corner and lifting up. Entire corner should lift up without sagging.

If top of pita is too dark, cover with foil and continue to bake.

3. Let sit in pan for 1-2 minutes after baking then slide large spatula under whole pita to loosen sides from pan. Shake pita in pan to make sure it will not stick.
4. Place short edge of pita pan on wire rack and run spatula under short side of pan to help slide pita onto a wire rack. Allow pita to cool.

This prevents pita from sweating in pan and getting soggy.

5. To cut pita - slide from rack back into original pan and cut with scissors.

Note: *You can thaw pita in refrigerator the night before baking. Bake at 400° for 15 minutes then bake at 375° for 40-45 min*