

THE WAY THE COOKIE CRUMBLES



Flatbread with Honey, Thyme, and Sea Salt (adapted from Smitten Kitchen)

$\frac{1}{3}$ to $\frac{1}{2}$ cup honey
 $1\frac{3}{4}$ cups (7.75 ounces) all-purpose flour
1 teaspoon baking powder
 $\frac{3}{4}$ teaspoon table salt
 $\frac{1}{2}$ cup water
 $\frac{1}{3}$ cup olive oil
 $\frac{3}{4}$ cup (1.5 ounces) grated gruyere cheese
1 tablespoon fresh thyme
Flaky sea salt such as Maldon

1. Place a baking stone on the middle rack of the oven and heat the oven to 450 degrees. In a small saucepan, heat the honey over low heat.
2. In a medium bowl, combine the flour, baking powder, and salt. Make a well in the center of the dry ingredients; pour the water and oil into the well. Stir the liquids into the flour until a dough forms, then knead the dough about five times, until it forms a smooth ball.
3. Divide the dough into four equal portions. On a sheet of parchment paper, roll one portion into an oval approximately 12 inches long by 6 inches wide.
4. Transfer the parchment paper with the dough to the heated baking stone. Bake for 5 minutes, until lightly golden. Remove the dough from the oven and evenly distribute a quarter of the grated cheese over the surface. Return the dough to the oven until it's browned at the edges, 3-4 additional minutes. Immediately drizzle 1-2 tablespoons of honey over the surface of the bread, then sprinkle with a quarter of the thyme and a generous pinch of sea salt. Cut the bread into pieces; serve warm. Repeat with the remaining portions of dough.