Ingredients

* 15 cups of flour
* 15 tablespoons of olive oil
* 7 teaspoons of fast active yeast
* 5 cups of water
* 4 teaspoons of salt

Procedure

1. In a large bowl combine yeast, salt, and flour
2. Make a space in the center of the bowl and add water and oil
3. Stir slowly
4. Knead dough for 4 to 5 minutes
5. Split equally into small balls and let sit for 5 minutes
6. Heat dry skillet on medium to high heat
7. Cook bread for 1 minute or less on both sides until golden brown
8. Remove from pan and cover with towel