

This recipe is adapted from the cookbook *The Food and Wine of Greece* by Diane Kochilas.



## Whole Wheat Phyllo

3/4 c whole wheat flour  
1 c bread flour  
1/2 t salt  
2 t baking powder  
1/4 c olive oil  
3/4 c warm water

Sift together the flour, salt, and baking powder. Make a well in the center of the mixture and add the water and oil. Blend with a fork until combined to form the dough. Knead the dough on a lightly floured surface until smooth to the touch - approximately 5 minutes. Refrigerate the dough for 1 hour (or up to 3 days). *For the Kotopitta me Feta prepare the phyllo as follows:* Remove the dough from the refrigerator and let sit at room temperature for 30 minutes. Next divide the dough into two, equal parts. Roll each dough section on a floured surface into a thin, 12" disk. Baste the bottom crust with olive oil. Baste the top crust with an egg yolk for a shiny result.