**Jachnun**Makes 6 serving

To make *jachnun*—now a brunch staple in Israel—the dough is stretched until translucent, smeared with butter, folded, buttered again, rolled, and baked overnight to let the butter soak into the dough. T*his recipe takes a total of 20 hours, almost entirely unattended*

**INGREDIENTS**

* 4 C all-purpose flour
* 2 T sugar
* 1 t baking powder
* 1 1/2 t salt
* 1 1/4 C water
* 1 stick of butter, softened (or 1/4 C olive oil)
* **+** olive oil for greasing
* **+** pita bread to line the pot
* 6 eggs (optional)

**PREPARATION**

**NOTE:**This recipe can be made with olive oil instead of butter, though the jachnun turns out a little less sweet and light.

1. Mix the flour, sugar, baking powder, and salt in a large bowl. Add the water and knead until you have slightly sticky dough, 1–2 minutes. Wrap tightly and refrigerate for at least 8 hours.
2. Heat the oven to 225°F. Knead the dough a few more times and divide into 6 equal-sized balls.
3. Oil your work surface. Take the first ball and use your palm to flatten and stretch the dough. Carefully lift and pull the edges to stretch the dough, eventually getting to a 15-inch square. (It’s okay if the dough tears a little—you’ll be rolling it up eventually—but using a rolling pin won’t get it thin enough and increases the chances of tearing.)  Smear the dough with a tablespoon of butter (or 2 teaspoons olive oil). Fold the dough into thirds, to make a long rectangle. Brush the top with more butter. Flatten and stretch the rectangle again with your palm, then start with one of the narrow edges and roll the dough into a tube, pulling and stretching as you go. You’ll end up with something shaped like a breadstick. Repeat with the remaining balls of dough.
4. Line the bottom of a baking dish or Dutch oven with pita bread, which will absorb excess oil and prevent the jachnun from burning. Loosely roll each jachnun with parchment paper to prevent sticking. Nestle the wrapped pieces in a single layer. Cover tightly with tin foil, and place the eggs on top of the foil (if using). Cover the pot and bake for 8–10 hours. The jachnun will be flaky and golden brown. Serve warm.