Ingredient list for Yom Ha'atzma'ut Pita and Techina:

- 2 tsp. active dry yeast (just shy of one envelope)
- ½ tsp. sugar
- ¼ c. whole wheat flour (if you don't have this, you can use all regular flour)
- 2 ½ c. all-purpose flour
- 1 tsp. kosher salt
- 2 T. olive oil
- 1 head of garlic
- ³/₄ c. lemon juice (3 medium lemons)
- $1\frac{1}{2}$ teaspoons kosher salt
- 2 cups tahini
- ½ teaspoon ground cumin
- Ice water, as needed (up to 1 ½ cups)

Other equipment:

- rolling pin
- blender
- fine mesh strainer
- mixing bowls
- cast-iron skillet or heavy-duty baking sheet + oven