



# FLATBREAD



## INGREDIENTS

MAKES 6-8

- 2 cups plain flour
- 1 tbsp baking powder
- ½ tsp salt
- 1 cup warm water
- 2 tbsp olive oil

## EQUIPMENT

- Large bowl
- Wooden spoon
- Rolling pin
- Baking tray
- Frying pan
- Tongs
- Plate

## INSTRUCTIONS

1. Combine the ingredients in a large bowl. Use a spoon to stir until a dough forms and then use your hands to knead until it is soft and pliable.
2. Transfer the ball of dough to a floured surface. Divide the dough creating 8 small balls of dough. Set them aside.
3. Take one ball and use your fingers to flatten it into a circle. Use a rolling pin to roll the dough out into a 12 cm circle-ish shape. Repeat with the remaining dough, until you have 8 discs.
4. Heat a frying pan or griddle over medium heat. Place one of the circles of dough in the pan and cook until bubbles begin to form and the edges begin to lift, about 1 to 2 minutes. Use tongs to flip it over and cook for another 1 to 2 minutes.
5. Remove from the pan and place on a plate. Repeat with the remaining circles of dough.

