

## Naan Bread

Prep Time: 1 hour 20 minutes

Cook Time: 10 minutes

Total Time: 1 hour 30 minutes

Servings: 8 pieces



### Ingredients:

1 teaspoon sugar

1/2 cup warm water

1/4 oz. (10g) active dry yeast (2 1/4 teaspoons)

2 1/4 cups all-purpose flour

1/2 cup plain yoghurt

1/2 teaspoon salt

1 tablespoon oil

some oil for greasing the frypan

3 tablespoons melted butter

## **Instructions:**

1. In a small bowl, add the sugar, warm water, and yeast together. Stir to combine well. The yeast should be activated when it becomes foamy, about 10 minutes. Transfer the flour to a flat surface and make a well in the middle.
2. Add the yeast mixture, yoghurt, salt and oil, knead the dough until the surface becomes smooth and shiny, about 10 minutes. Cover the dough with a damp cloth and let it rise in a warm place (for example: beside the stove top or warm oven). The dough should double in size, about 1 hour.
3. Divide the dough into 8 equal portions. Roll the dough to a 8" (230g) circle using a rolling pin.
4. Heat up a frypan over high heat (with some help from an adult) and lightly grease the surface with some oil to avoid the dough from sticking to the skillet. Place the dough on the skillet. When it puffs up and bubbles and burnt spots appear, flip it over and cook the other side. Repeat the same until all dough are done.
5. Brush the naan with the melted butter, serve warm.