

HOMEMADE FLATBREAD

Makes 6 Total

These can be made ahead of time and kept under a floured towel or frozen for later.

Ingredients:

2 Cups Flour

1 - 1 ¼ Cup Lukewarm Water

1 Tablespoon Baking Powder

1 Teaspoon Kosher Salt

1 Tablespoon Oil or Butter

- Mix all dry ingredients together
- Add most of the water and mix until dough has a tacky consistency like pizza dough. Knead for a few minutes.
- Use oil or butter to grease a clean bowl. Cover the dough with a clean towel and let rest in the greased bowl for 30-60 minutes.
- Divide dough into 6 equal pieces.
- Roll out dough on a floured surface. The thickness should be similar to a tortilla.
- Heat griddle to 350 degrees and spray with cooking spray
- Cook until golden brown spots begin to form on the bottom, flip, and continue to griddle until cooked through.

