

Easy Flatbreads.



makes 3

Equipment

mixing bowl



white cutting board



knife



frying pan



spoon



Ingredients

125g self-raising flour.



1/2 tps sea salt



1/2 tps baking powder.



125g natural yoghurt.



1.

Put all the ingredients into the mixing bowl. combine to make a dough.



2.

If the dough is a little wet, add a little more flour.



Method



3. Tip the dough out on to your work surface. Dust with flour.



4. Knead the dough.



5. Divide into 3 equal pieces.



6. Dust a rolling pin. Roll the pieces to the size of small plates



7. Stack the bread between greaseproof paper.



8. Put the frying pan on to heat up.



9. Cook the flatbread for a couple of minutes each side.



10. Serve as they are as a side or with a dip.

