

Quick and Easy Naan Bread

Ingredients

- 250 g plain flour
- 250 g plain yogurt
- 2 teaspoons baking powder
- 1/4 teaspoon salt



Method

1. Mix all the ingredients together in a large bowl. You'll probably need to use your hands to bring it all together. Knead it for a minute or so in the bowl until it comes together in a fairly sticky ball. If necessary, add a little more flour to make it manageable.
2. Divide it into six equal pieces. Using a rolling pin dusted with flour, roll each one out onto a floured surface to about 15cm diameter.
3. Heat a frying pan (without oil) until hot. Cook each naan bread for a few minutes on each side until light golden spots appear and it puffs up.
4. Best eaten on the same day. If making ahead, warm them up in the oven before serving.