

	<h2>Naan</h2>
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Yield: 9 naan

Preparation time: About 35 minutes

Resting time: 1 to 1 ½ hours

Cooking time: About 7 to 8 minutes

<p><u>Ingredients:</u></p> <ul style="list-style-type: none"> • 3 ¾ cups (925mL) all purpose flour • 1 tsp (5mL) baking powder • ¼ tsp (1mL) salt • About 1 ¾ cup (425mL) plain yogurt (start with about half and add more if needed) 	<p><u>Equipment:</u></p> <ul style="list-style-type: none"> • Large bowl • Measuring cups and spoons • Liquid measuring cup • Silicone spatula • Bench scraper (A.K.A. “Fred”) • Rolling pin • Frying pan • Pancake flipper
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Method:

1. Measure the flour, baking powder and salt into a large bowl. Mix together.
2. Stir in 1 cup (250mL) of yogurt. Mix together. Add more yogurt if needed and mix well until you have a soft dough that holds together.
3. Dust a clean work surface with flour. Scrape dough on to flour and knead for about 10 minutes, until soft and smooth.
4. Shape it into a ball and place in clean bowl. Cover with plastic wrap or clean tea towel. Set in a warm place for about 1 hour.
5. Remove dough from bowl. With a bench scraper or a knife, cut the dough into 9 equal sized pieces. (Cut into 3 equal pieces – a Y shape - then cut each piece into 3 equal sized pieces.
6. Cover with tea towel. Working with piece of dough at a time, roll dough into a ball then flatten with your hand. With a rolling pin, roll out the dough into a circle until the size of a dessert plate.
7. Repeat with other pieces of dough. Cover.
8. Place frying pan on stovetop and turn on to a medium heat. Once pan is heated up, place rolled dough into dry pan. Turn heat to medium-low and cook slowly for about 4 minutes. It may puff up in spots.
9. Flip over to the other side and cook until puffed up. Remove from the fry pan. Place on plate and cover with clean tea towel.
10. Repeat with the other naan.
11. Enjoy warm.