Easy Naan Bread Recipe (yeast-free)

Prep Time5 mins | Cook Time10 mins | Total Time15 mins | Servings: 6

Ingredients

- 1 ½ cups (200g) all purpose flour (plain flour)
- 1 cup (250g) plain yogurt (or dairy free vegan yogurt)
- 2 teaspoons baking powder
- ¼ teaspoon salt

Instructions

1. Mix all 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 6" diameter.
3. Heat a frying pan (without oil) until hot. Cook each flatbread for a few minutes on each side until lightly 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.

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