



2 Ingredient Flatbread

Description

Easy 2 Ingredient Flatbread Recipe easy soft flatbread made with self-rising flour, natural sour cream and no yeast. Perfect for wraps, in place of pizza dough or dipped in curry.

- **Prep Time:** 15 minutes
- **Cook Time:** 15 minutes
- **Total Time:** 30 minutes
- **Category:** Side Dish
- **Cuisine:** Indian

Ingredients

- 3 cups all-purpose flour see note if using self-rising flour
- 3 and 3/4 teaspoon baking powder
- 3/4 teaspoon salt
- 1 and 1/2 cups natural sour cream or Greek yogurt

Instructions

1. In a large mixing bowl, whisk together flour, baking powder and salt.
2. Add natural sour cream and stir with a wooden spoon.
3. Form the dough into a ball. Place on a floured surface. Let rest for 20 minutes.
4. Next, form the dough into a log and slice in half. Slice each half into two and keep going until you have 8 pieces.
5. Form each dough piece into a ball and roll out with a rolling pin into a thin circle.
6. Grease a cast iron 11-inch skillet. Preheat oven medium to medium-high heat.
7. Carefully, place each piece in skillet and fry on each side for 2 minutes OR until it is golden and

golden brown spots appear on the surface.
8. Remove from skillet and repeat with remaining pieces of dough.

Notes

If using self-rising flour, skip the baking powder and salt since the flour already has it Store cooled flatbread in a ziploc bag to prevent drying. Serve with curry and rice, as a mini pizza dough or in wraps with gyros or shawarma meat.

Category

1. Air Fryer Recipes

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