



Air Fryer Garlic Flatbread: Fluffy, Golden & Irresistibly Easy

Description

There's something magical about homemade flatbread – the aroma, the warmth, the way it pulls apart perfectly with every bite. I still remember the first time I tried garlic flatbread at a small family-run restaurant during a trip to the Mediterranean. It was soft, pillowy, brushed generously with garlic butter, and served fresh off the pan. That flavor stayed with me.

Fast forward to today, and I've recreated that same joy using a modern kitchen staple: the **air fryer**. No open flame, no hours of kneading, and definitely no fuss. Just **simple pantry ingredients**, a quick mix, and you've got yourself a delicious, golden garlic flatbread in minutes.

Let's dive into this foolproof recipe that's bound to become a weekly favorite.

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Ingredients You'll Need

This recipe keeps it minimal, using everyday ingredients to deliver maximum flavor:

- **All-purpose flour** – the base of our flatbread
- **Baking powder** – for that soft, fluffy rise
- **Salt** – to enhance flavor
- **Plain yogurt** – adds moisture and tang
- **Olive oil** – keeps the dough tender
- **Garlic cloves, minced** – for bold, aromatic flavor
- **Butter** – melted, to brush over the bread
- **Fresh parsley (optional)** – adds a touch of color and freshness

Step-by-Step Instructions

1. Mix the Dry Ingredients

In a large bowl, whisk together the **all-purpose flour**, **baking powder**, and **salt** until evenly combined.

2. Add the Wet Ingredients

Stir in the **plain yogurt** and **olive oil**. Mix until a shaggy dough forms, then knead lightly with your hands until everything comes together.

3. Knead the Dough

Transfer the dough to a floured surface and knead for a few minutes until smooth and elastic.

4. Shape the Flatbreads

Divide the dough into equal portions (depending on how large or small you want your flatbreads). Roll each portion into a flat round, about 1/4-inch thick.

5. Make the Garlic Butter

Melt the butter and stir in the **minced garlic**. Brush one side of each flatbread round generously with this garlic butter mixture.

6. Air Fry to Perfection

Preheat your air fryer to **375°F (190°C)**. Place the flatbreads **battered side up** in the air fryer basket (you may need to work in batches). Air fry for **5-6 minutes**, or until golden brown and cooked through.

7. Garnish & Serve

Once cooked, sprinkle with **chopped parsley** if desired. Serve warm with your favorite dips, curries, or enjoy on its own!

Why You'll Love This Flatbread

- **Quick & easy** – no yeast, no long rising times
- **Air fryer friendly** – no need for stovetops or ovens
- **Perfect texture** – crisp on the outside, soft and fluffy inside
- **Versatile** – great as a side, snack, or base for pizzas and wraps

Tips for Success

- Don't overcrowd the air fryer basket – cook in batches for even results.
- Adjust garlic to taste; roasted garlic or garlic powder can be used for a milder flavor.
- Add a pinch of herbs (like oregano or thyme) to the garlic butter for extra flair.

Final Thoughts

Homemade doesnâ??t have to mean complicated. This **air fryer garlic flatbread** is proof that with just a few ingredients and the right method, you can whip up something warm, satisfying, and delicious right at home â?? no culinary degree required.

Ready to impress your family or just treat yourself? This recipe is calling your name.

Category

1. Air Fryer Recipes

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