

Flatbread

Ingredients

- 2 cups flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder
- 1/2 teaspoon sugar
- 1 cup milk
- 2-3 tablespoons olive oil
- Garlic salt, for sprinkling on finished bread (optional)

Instructions

1. In a large bowl, combine flour, baking soda, baking powder, sugar, salt and garlic powder.
2. Add milk and 1 tablespoon of oil to a small saucepan. Warm over medium heat for 3-5 minutes. Stir into flour mixture until small lumps form. Turn onto a floured surface and knead dough until soft and smooth (add more flour as needed). Let dough rest for about 5 minutes.
3. Divide dough into 6 pieces. Roll or flatten each piece into a flat circle, about 1/4 inch thick.
4. Add one tablespoons oil to a large skillet over medium-high heat. Cook flatbread until golden brown, about 2 minutes per side. Add additional oil to skillet as needed.
5. Sprinkle finished flatbread with garlic salt or other seasonings, if desired.

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