

Making it delicious

Yogurt Dough Flatbread



Ingredients

- 1 cup (8 oz.) plain Greek yogurt
- 1 cup white whole wheat flour*
(plus more for dusting the counter)
- 1 1/2 tsp. baking powder
- 1/4 tsp. salt

*OR use self-rising flour and omit the baking powder and salt



Instructions

- In a large bowl, mix the yogurt, flour, baking powder, and salt until it forms a smooth dough. It will be fairly soft, but shouldn't be sticky. If it's sticky you can dust it with a little more flour.
- Transfer the dough to a well-floured surface. Divide into 4 equal parts.
- Pat each section of dough into a ball.
- Lightly roll out each piece of dough until it's about 6-8 inches in diameter, using plenty of flour to prevent sticking or tearing.
- Transfer the circle of dough onto a dry pan heated to medium-high heat and cook for 2-4 minutes per side, until golden brown and cooked through.

Serving ideas:

- Brush with olive oil & garlic
- Use as a wrap
- Use as a pizza crust
- Cut into triangles and dip into hummus

Recipe adapted from www.tasty.co "Two Ingredient Flatbread"

SERVINGS: 4 | PREP TIME: 30 MIN