

# Fluffy Flatbread

Makes 8 flatbreads : ~2.5hr (mostly rest time) : Recipe by Andy Baraghani

## Ingredients:

- ¾ cup warm (but not hot!) water
- 2 tsp active dry yeast
- 1 tsp granulated sugar
- 2½ cups all-purpose flour, more if needed
- ½ cup full-fat Greek yogurt
- 2 tblsp melted butter, ghee, or extra-virgin olive oil
- 2 tsp kosher salt

## Instructions:

- Pour the water into a large bowl & sprinkle the yeast & sugar over evenly. Let sit for 10 minutes for the yeast to activate & the surface to become foamy, about 10 minutes.
- Add the flour, yogurt, melted butter, & salt to the bowl & mix until a shaggy dough forms & there are no more dry spots (I prefer to use my hands, but a wooden spoon works).
- The dough should feel tacky, but not overly sticky & should keep its shape when lifted. If the dough is too sticky, mix in a little more flour a tablespoon at a time.
- Cover the bowl with a damp kitchen towel & place in a warm, dry spot to let the dough further hydrate & double in size, 60 to 90 minutes.
- Lightly oil a very large (or two smaller) baking sheet & set aside.
- Turn out the dough onto a clean surface & divide into eight equal pieces using a knife or bench scraper.
- Working with one piece of dough at a time, form into balls by pinching & pulling the corners to the center.
- Roll out each ball\* into a 6-inch-ish round (no need to make them perfect rounds) about ¼ inch thick & transfer to the baking sheets in a single layer, flipping once so both sides are slicked with oil.
- Place a large cast iron skillet over medium-high heat.
- Working with one dough circle at a time, lay the dough on the hot surface & cook until it starts to look dry around the edges & begins to bubble, about 1 minute.

- Flip & cook until the other side has blistered in spots underneath, 30 to 40 seconds.
  - Continue to cook, turning often, until puffed & browned in spots on both sides, about 1 minute longer.
  - Transfer to a wire rack to cool or wrap up in a kitchen towel to keep warm until ready to serve.
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**recipe notes:**

- The recipe does not call for it but I coated the dough balls in a little bit of flour to keep them from sticking to my rolling pin. It helped!
- I thought this recipe turned out really well, better than I anticipated!

**what I learned from this recipe:**

- I had to learn to control the heat a little better. If the skillet warms up for too long it will burn the bread slightly. Just keep an eye on it, turning the heat down & up as needed.