

Navajo Flatbread

Makes 6 servings

2 cups all purpose flour
1 1/4 cups of lukewarm water
1 Tbsp. baking powder
1 tsp. salt
2 tsp. canola oil (or any vegetable oil)
Additional canola oil (for frying)



Mix flour, baking powder, salt and 2 tsp. canola oil together in a mixing bowl and add most of the water. Continue mixing and adding water until it has the consistency of tacky pizza dough.

Knead for a few minutes on a floured surface.

Let rest in a covered greased bowl for 30-60 minutes.

Divide into 6 pieces and roll out very thin (tortilla thickness) onto a floured surface. Heat cast iron skillet or non-stick frying pan to 350°F and add 1 Tbsp. canola oil.

Heat oil until hot, but not smoky hot.

Cook until golden brown spots appear on one side, then flip and cook the other side. It should take about 45-60 seconds per side.

These can be made ahead and kept covered at room temperature for 2-3 days or frozen for longer storage.

For video instruction, please refer to the Navajo Flatbread video at <https://www.gsnnj.org/>