RECIPE  
Naan Bread



Makes **8 naan**

# Ingredients

* 1 cup warm water ~ 110F
* 2 tbsp honey
* 2 ¼ tsp active dry yeast
* 3 ½ cups all-purpose flour
* ¼ cup plain yogurt (or sour cream)
* 2 tsp fine sea salt
* ½ tsp baking powder
* 1 large egg

# Preparation

1. In a large bowl, stir together warm water and honey and sprinkle in the yeast on top. Give the mixture a quick stir and let sit for about 5 - 10 minutes until the yeast is foamy
2. Add the flour, yogurt/sour cream, salt, baking powder, and egg. Mix the dough for 2-3 mins
3. Remove the dough and shape it into a ball, grease a bowl with cooking spray, and place it in the bowl, covering it with a damp towel. Let it rise for at least 1 hour or until doubled in size
4. Transfer the dough onto a floured surface and shape it into a circle. Cut it into 8 equally sized wedges and roll them each into a ball
5. Heat a large cast-iron skillet. Roll out a ball of dough until it is about ¼ inch thick and add it to the pan. Cook it until it is bubbly on the top and flip, cooking until golden brown. Simultaneously be rolling out the next ball of dough and repeat!