**Plain Naan**

Prep time: 2 hours Cook time: 30 min

**Ingredients:**

* 1 tbsp curd (yogurt)
* ½ tsp sugar
* ½ tsp baking powder
* A small pinch of baking soda
* 1 cup maida (all-purpose flour)
* ½ tsp low sodium salt (or as required)
* 1 tbsp oil (Sunflower or Rice Bran)
* ¼ cup water (or as needed)
* 1 tsp black sesame seeds (optional)

**Instructions:**

**Prepare the dough:**

1. In a mixing bowl, add curd, sugar, baking powder, and baking soda. Mix well until the sugar dissolves.
2. Add maida and salt, then mix.
3. Pour in oil and water gradually, kneading to form a soft dough.
4. Flatten the dough slightly and spread a few drops of oil over it.
5. Cover the dough with a moist cloth and let it rest for 2 hours.

**Shape the naan:**

1. Divide the dough into medium-sized balls.
2. Lightly dust a rolling board with flour and roll each ball into an elongated 6 to 7-inch oval shape.
3. Sprinkle sesame seeds on top and lightly press them in.

**Cook the naan:**

1. Heat a tawa (griddle) over medium-high to high flame.
2. Place the rolled naan on the hot tawa. Let one side cook until small air pockets appear.
3. Flip and cook the second side until more bubbles form.
4. Now, flip again and place the naan directly over an open flame (or use tongs to hold it over the flame) until charred spots appear.
5. Serve hot with butter, curry, or chutney.