**Roti**

Prep time: 20 min Cook time: 0 min

**Ingredients:**

* 2 cup wheat flour
* 1 cup water (adjust as needed)

**Instructions:**

**Prepare the Dough:**

1. In a mixing bowl, knead the wheat flour with water to form a soft dough.
2. If the dough feels too tight, add more water, starting with 1-2 teaspoons at a time. If it feels too wet or sticky, add more flour.

**Rest the Dough:**

1. Once the dough is ready, cover it with a damp cloth or paper towel and let it rest for 20 to 30 minutes.

**Roll the Roti:**

1. After resting, divide the dough into small, lemon-sized balls. Roll each ball in your palms to smoothen it.
2. Take around ¼ cup of flour (atta) in a plate for dusting. Dip the prepared dough ball into the dry flour and dust it from all sides.
3. Press the dough ball lightly between your palms to flatten it slightly.
4. Then, using a rolling pin, roll it evenly to a thickness of about 1/8 inch, ensuring the thickness is uniform throughout.
5. You may need to dip the roti in dry flour several times while rolling to prevent sticking.

**Cook the Roti:**

1. Preheat the tawa (griddle) on medium-high heat until hot.
2. Place the rolled roti on the hot tawa. Let it cook for 15-30 seconds, or until you see bubbles forming on the top side.
3. Flip the roti and let the other side cook for about 30 seconds, or until you see brown spots forming.
4. Remove the roti from the tawa and serve hot.