

**Naan Bread**

**Ingredients:**

1 teaspoon Dry Yeast

½ cup Warm Water

1 Tablespoon Cane Sugar

3 Tablespoons Nut Milk (almond/cashew/coconut)

½ teaspoon Onion Powder

½ teaspoon Garlic Powder

1 teaspoon Salt (sea/pink Himalayan)

2 Cups Bread Flour

Oil for cooking

Olive Oil for brushing on Naan bread

**Directions**:

1. In a large bowl, dissolve yeast in warm water. Let it stand for 10 minutes, until bubbly. If it does not bubble, that’s OK, the yeast will rise during the broiling phase.
2. Add Sugar, Milk, Onion Powder, Garlic Powder, Salt. Add Bread Flour until soft, then put it on a floured surface. Knead for 6-8 minutes or till smooth.
3. Lightly oil a separate bowl and place Naan dough in the bowl, covered with damp cloth and set aside. Let the dough rise for about one hour or until dough is dough has risen, about double (again, if the dough does not rise, its OK, but you might have an old yeast – it will still make a lot of Naan).
4. After rising, punch down the dough and break off chunks, and roll into balls. Cover with towel and allow to rise thirty minutes.
5. Use hands or a rolling pin, make ¼ inch ovals or circles and place on ungreased baking sheet, and brush Olive Oil on each disc, placing the Naan on the highest shelf in the oven on the Broil setting, about 2-3 minutes.
6. Once the Naan has risen, right before it gets several brown spots on them, remove them from the oven and brush Olive Oil on each side.