



# EASY YOGURT FLATBREADS

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**SERVES** 2-3

**PREP TIME** 10 MIN

**COOKING TIME** 10 MIN

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## INGREDIENTS

175 g self-raising flour, plus  
extra for dusting

1/2 teaspoon baking  
powder

175 g natural yoghurt

Pinch salt

Roughly chopped herbs  
(optional)

## METHOD

**1** Add all the flatbread ingredients to a mixing bowl and mix together with a spoon, then use clean hands to pat and bring everything together.

**2** Dust a clean work surface with flour, then tip out the dough. Knead for a minute or so to bring it all together (this isn't a traditional bread recipe, so you don't need to knead it for long – just enough time to bring everything together).

**3** Put the dough into a floured-dusted bowl and cover with a plate, then leave aside.

**4** When you are ready to bake divide the dough in half, then divide each half into 2 equal-sized pieces (roughly the size of a golf ball).

**5** With your hands, pat and flatten the dough, then use a rolling pin to roll each piece into 12cm rounds, roughly 2mm to 3mm thick.

**6** Brush lightly with some olive oil and place on a greased baking tray.

**7** Bake for 10-12 minutes and lightly golden then remove from the oven and keep them warm under a tea towel until you are ready to eat. Delicious dipped in tzatziki or hummus or with a curry!

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