

# Spring Onion Flatbread

## Ingredients

350 grams self raising flour  
1 teaspoon baking powder  
350 grams yoghurt  
1 x spring onion

## Method

- Finally chop the spring onions.
- In a large bowl, place the flour, baking powder stir through the yoghurt and spring onions. Bring the ingredients all together using your hands.
- On a clean bench, lightly dusted with flour knead the dough for a minute.
- Divide the dough into 24 even pieces (or enough for everyone). Using a rolling pin roll into rounds.
- Place the griddle pan on a high heat, then once hot cook each piece of dough for 1 - 2 minutes on each side, or until striped and puffed up, turn with tongs.