



Easy Yoghurt Flatbreads

Makes	30 tastes in the classroom	From the garden:	N/A
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Equipment	Ingredients
<ul style="list-style-type: none"> ▪ Measuring cups ▪ Wooden spoon ▪ Large mixing bowl ▪ Rolling pin ▪ Griddle plate ▪ Egg flip/ tongs 	<ul style="list-style-type: none"> ▪ 3 cups natural yoghurt ▪ 3 cups Self raising flour ▪ Extra flour for dusting

What to do

1. In a large bowl combine yoghurt and flour until mostly mixed together. .
2. . Dust the bench lightly with the extra flour and tip mixture out onto bench.
3. Knead for about 5 minutes or until the dough comes together.
4. It will start out quite crumbly with bits all over the bench, but as you knead it, pick up those extra bits and after a while it will all come together to form a smooth dough.
5. Break off small balls and roll out flat with a flour dusted rolling pin.
6. Place a dry griddle on the stove over medium heat.
7. Shake off any excess flour, then place bread onto griddle. After about 1 minute it will start to bubble up slightly, flip over and cook for about the same time on the other side.
8. Use a dry tea towel to wipe off any excess flour from griddle between batches as the flour will start to burn.