

Flat Bread

Ingredients:

400gms Greek yoghurt

400gms Self-raising flour, plus extra for dusting

2 teaspoons (tsp) baking powder

Method:

- Add all ingredients into a bowl and mix with a spoon, then use your CLEAN hands to pat and bring the dough together.
- Dust your bench with flour and tip dough onto it.
- Knead your dough for a minute until it is well combined.
- Divide dough and roll into small balls (count how many people in the class we need to feed).
- Roll out each dough ball until nice and flat.
- Heat up a frying pan with olive oil and cook flat bread on both sides. This will need to be done in batches.
- Divide onto 4 plates to serve.