



# The Naan Bread

## Ingredients

- 1 cup lukewarm water
- 1 tbsp sugar
- 1 ½ tbsp yeast
- 2 ½ cups all purpose flour
- 1 tbsp oil or butter
- 3 tbsp plain yogurt  
*(skip if allergic or non dairy diet)*
- 3/4 tsp salt  
*(Use oil/butter as required  
Water as required to knead the dough)*

## Prep Time

### TOTAL TIME: 47 MIN

- Proofing : 30 min
- Cook : 7 min
- Dough preparation and rolling : 10 min

## Directions

### PART 1 : PREPARE THE YEAST MIXTURE

Take a wide bowl.  
Add all these ingredients and mix well.  
(water , yeast & sugar)  
Cover with a lid .Keep aside for 10 minutes.

### PART 2 : PREPARE THE DOUGH

After 10 minutes add Plain flour, yogurt & salt to the yeast mixture  
Mix well, use water as required to knead soft dough + 1 tbsp of oil.  
Once the dough is ready, cover and keep it at least 30 minutes to proof.  
After 30 minutes knead the dough again for 30 secs  
Divide the dough into equal portions.  
With each portion of dough make a ball and roll it in a round or oval shape.  
Preheat the oven at 425 degrees F. Arrange all rolled out naan on the baking tray lined with parchment paper.  
Bake them for 4-5 min then change setting to broil high and cook them for 1-2 mins (depending on your oven) Once out, brush some butter over hot naans and enjoy!!!  
*\*To make garlic naan mix some butter and crushed garlic and apply it on hot naan.  
sprinkle with some chopped cilantro*

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