



Some breads can be a bit tricky to make with Gluten Free Flour. But Naan breads are ideal as you don't anticipate them rising a great deal.

Ingredients:-

125g GF Flour

Salt

75ml Water

25g Plain Yoghurt

Method:-

- (1) Mix the ingredients into a dough.
- (2) Roll out Naan Bread sized discs about 8mm thick.
- (3) Cook on a dry skillet or large frying pan on both sides until lightly browned.