

# Flat Bread Recipe

## Ingredients

- 2 cups plain flour (all-purpose flour)
- 1/2 tsp salt
- 3 1/2 tbsp butter
- 3/4 cup milk
- 1/2 tbsp oil (for cooking)

## Instructions

- Combine butter and milk and heat until butter is just melted - on stove or in microwave.
- Combine 2 cups flour, salt, butter, and milk.
- Sprinkle work surface with flour then knead for a few minutes until the dough is smooth - it doesn't need much kneading. Add extra flour if the dough is too sticky.
- Wrap with cling wrap and rest at room temperature for 30 minutes.
- Dust bench top with flour, cut dough into 4 pieces, roll into balls, then roll out into about 1/8" thick rounds.
- Heat 1/2 tbsp olive oil in a non stick pan over medium heat.
- Place one flatbread in the pan, cook for around 1- 1 1/2 minutes - it should bubble up- then flip and cook the other side, pressing down if it puffs up. There should be small golden brown spots on both sides.
- Stack the cooked bread and keep wrapped with a tea towel - the moisture helps soften the surface, making them even more pliable.
- Continue to cook with remaining pieces.
- Optional: Brush or spray bread with olive oil or melted butter, for a more luxurious finish. Or even with melted butter mixed with minced garlic for a garlic butter version!