



# Flatbread

Ms. Teeling

## Ingredients

- 300g plain/wholemeal flour
- ½ tsp salt
- 50g butter
- ½ tbsp oil
- 185ml milk

# Method

1. Melt butter and milk together in microwave until warm
2. Add salt to flour, and add in the warmed melted mixture until it forms a dough ball (may not need all the liquid)
3. Knead for 3-5 minutes
4. Leave to set for 10 minutes in fridge
5. Cut into 6 pieces and roll out until thin
6. Cook on a lightly oiled frying pan – should bubble and crisp