

Grain Free Naan Bread - No Yeast

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- 1 1/2 cup cassava flour
 - 1/2 teaspoon baking powder
 - 1/2 tsp of salt
 - 2 tablespoon avocado or olive oil
 - 1/4 -1/3 cup plain yogurt or non dairy milk - adjust with thickness of batter if needed
 - 1 tsp apple cider vinegar or lemon juice
 - 1/2 to 2/3 cup purified water (Add a little a time until you get dough like batter)
 - Pinch of black pepper
 - Extra high heat oil or butter for cooking (i.e avocado oil, butter, or coconut oil-naturally refined).
1. In a bowl, sift the flour, baking powder, plus salt. Mix well! Next slowly mix in your yogurt or milk, 2 tbsp oil, and a mix together. I use the dough hook on the stand mixer processor and mix until combined. You can also mix with your hands/ spoon.
 2. Next slowly add in your water a little at a time until you get a pizza dough like texture.
 1. **NOTE-** You might need more or less water depending on the brand of cassava flour you use.
 3. Roll the dough into 4 -6 medium size balls (a little smaller than a baseball)/
 4. Place dough balls on wax paper and roll each one out between 2 pieces of wax paper in until you form an oval shape. Shape the corners to round after. Alternatively, you can use a tortilla press to make the dough even.
 5. You can roll the dough thinner but you don't want to crack the dough when rolling. The thinner the dough, the crispier the bread on the outside and less dough texture in the middle.
 6. Next, heat a non stick pan, cast iron, or grill pan with oil on medium high.
 7. Place each flattened dough on pan one at a time on medium high heat. Cover with lid and wait 1 + minutes. You will start to see the edges puff up. If you are using regular flour, it might take less time.
 8. Drizzle more a splash of more oil on top and flip to other side. Cover and cook an additional 1-2 minutes. The thicker the dough, the longer it takes to rise or puff/ cook through.
 9. Remove and repeat for the next until you get 5-6 naan.
 10. Serve with hummus or yogurt sauce

