

Naan Bread

Ingredients:

Yeast	1/4 oz
Water, warm	8 oz
Sugar	2 oz
Milk, warm	1 1/2 oz
Egg, beaten	1 ea
Salt	2 tsp
Bread flour	4 c
Garlic (optional)	2 tsp
Butter, for baking	A/N (as needed)

Directions:

1. Combine yeast, water, sugar, milk, egg, salt and half of the bread flour.
2. Continue to knead the dough, adding flour as needed to make dough ball. Be sure to check for the window.
3. Allow to proof until doubled in size
4. Punch down dough and add in garlic , then portion into 3 oz boules
5. Allow dough to rest until double in size
6. Roll dough into thin circles (1/4 inch thick)
7. Preheat a skillet by brushing melted butter (medium heat). Place naan bread on skillet and allow to brown, flip and brown on the other side.
8. Be sure to add melted butter each time you add bread. If the butter starts to burn, wipe out and use fresh.

** The garlic makes this bread AMAZING!!!!!!!