Naan

Amount 8 naans
Time 1 hour

Ingredients

- ~3 cups bread flour
- 2 tsp yeast
- 1 tsp sugar
- 1/2 tsp salt
- 1/2 cup 110 deg water
- 1/4 cup applesauce
- 1/3 cup Greek yogurt
- 1 egg

Steps

1. Mix 2 tsp yeast with 1 tsp sugar. Activate with 1/2 cup 110 deg water.
2. Mix in 1/4 cup applesauce, 1/3 cup Greek yogurt, 1 egg.
3. Add 1/2 tsp salt, flour.
4. Knead dough for about 5 minutes.
5. Rise until double, about 45 min.
6. Punch down. Divide into 8 pieces and flatten to 1/4" thick.
7. Fry in skillet on medium heat, about 2 min.

Notes

Goes well with dal nirvana!