Potato Flatbread

Amount 6 flatbreads
Time 2 hours rising, 20 minutes baking

Ingredients

- 4 1/2 cups all-purpose flour
- 1/2 tbsp instant yeast
- 1/4 cup sugar
- 2 1/4 tsp salt
- 1 cup mashed potatoes
- 3 tbsp 1 tsp softened butter
- 1 cup 2 tbsp warm water
- 1 large egg, lightly beaten
- 2 tbsp olive oil

Steps

1. Mix flour, yeast, and sugar, then add salt. Avoid letting the salt come in direct contact with the yeast.
2. Add mashed potatoes and butter. Mix until it becomes clumpy and most of the dry ingredients are incorporated.
3. Add water and egg. Mix and knead for less than five minutes until you get a smooth dough with a little elasticity.
4. Pour the oil in a container, add the dough, and turn it over a few times. Either let it rise for an hour and a half, or let it rise for 30 minutes and refrigerate for up to 24 hours. If refrigerated, let warm up before baking. Either way, the dough should double in size.
5. Divide the dough into 6 pieces and make round balls. Cover and let sit for 15 minutes.
6. Squish each ball into a flat shape, about 3/8" thick. Cover and let rise for 30 to 45 minutes, until slightly puffy.
7. Bake directly on a flat stone. Each flatbread takes about 5 to 7 minutes. If making pizza, bake for a few minutes until crust is firm, add pre-cooked toppings quickly, then bake for another few minutes.

Notes

The baking time varies significantly by oven and baking surface. The potato makes the bread fluffy and light, like cotton.