Naan Flatbreads
Makes 8 large breads
3 1/4 to 3 1/2 cups all-purpose flour, plus more for rolling
2 teaspoons sugar
1 teaspoon salt
2 teaspoons or 1 (1/4 ounce) packet of instant or active dry yeast
3 tablespoons vegetable oil, plus more for the dough bowl
1/4 cup plain yogurt
1 cup lukewarm water
Melted butter, for serving

1. In a large bowl, whisk 3 1/4 cups of the flour, sugar, salt, and yeast together. Make a well in
the center and add the oil, yogurt and water. Mix until combined. If the dough is very sticky, add
more flour, one tablespoon at a time, to form a soft dough. (You can also mix and knead the
dough in a stand mixer with the paddle attachment.)
2. On a lightly floured work surface, turn out the dough. Knead for 2 to 3 minutes, or until
smooth. Form the dough into a ball.
3. Place about 1 teaspoon vegetable oil in the bottom of a clean bowl. Place the dough in the
bowl and rotate it to coat it in the oil. Cover with plastic wrap and let rise for 1 to 1 1/2 hours, or
until doubled.
4. On a lightly floured work surface, turn out the dough and flatten it into a circle. Use a knife or
bench scraper to cut the dough into 8 equal-sized wedges. Roll each piece into a ball and flatten
the balls into disks. Cover with a dishtowel, and let rest for 15 minutes.
5. Flour the work surface and a rolling pin and roll the disks into ovals that are about
8-by-5-inches in size.
6. Place a large non-stick or cast iron skillet over medium-high heat and heat the pan. Place one
naan in the hot skillet and cook for 35 to 40 seconds, or until bubbles form on the surface of the
dough and the bottom is speckled with brown spots. With a spatula, turn and cook for 35 to 40
seconds on the other side. Turn again and cook for 15 to 20 seconds, or until the dough is cooked
through. If the dough starts to burn, lower the temperature under the pan. Transfer to a
cloth-lined plate and cover to keep warm.
7. Dip a small, folded piece of paper towel lightly in vegetable oil. Swipe it over the surface of
the skillet to remove excess flour. Continue to cook the remaining naan in the same way,
cleaning the pan with the paper towel between each naan. Stack the cooked naan on the plate and
cover to keep warm.
8. While still hot, brush with melted butter if you like. If you made the naan ahead, wrap the
stack in foil and reheat in a 350-degree oven for 5 to 10 minutes, or until warm.

©2009-2020 Sally Pasley Vargas. Writing and photography, all rights reserved.