

## Indian Chapati Bread



**Prep Time:** 15  
Minutes

**Cook Time:** 15  
Minutes

**Ready In:** 30  
Minutes

**Servings:** 10

"A simple but delicious recipe for Indian flatbread. Serve with Indian curry, main dishes, or even use to make sandwich wraps. Enjoy!"

### INGREDIENTS:

1 cup whole wheat flour  
1 cup all-purpose flour  
1 teaspoon salt

2 tablespoons olive oil  
3/4 cup hot water or as needed

### DIRECTIONS:

- 1.** In a large bowl, stir together the whole wheat flour, all-purpose flour and salt. Use a wooden spoon to stir in the olive oil and enough water to make a soft dough that is elastic but not sticky. Knead the dough on a lightly floured surface until it is smooth. Divide into 10 parts, or less if you want bigger breads. Roll each piece into a ball. Let rest for a few minutes.
- 2.** Heat a skillet over medium heat until hot, and grease lightly. On a lightly floured surface, use a floured rolling pin to roll out the balls of dough until very thin like a tortilla. When the pan starts smoking, put a chapati on it. Cook until the underside has brown spots, about 30 seconds, then flip and cook on the other side. Continue with remaining dough.

## Easiest Focaccia Recipe



**Photo By:** JehanP

**Prep Time:** 30 Minutes

**Cook Time:** 20 Minutes

**Ready In:** 50 Minutes

**Servings:** 4

"Extremely easy, fast and cheap. Great for sandwiches and snacks. You may use more or less olive oil or salt if you wish."

### INGREDIENTS:

1 teaspoon white sugar	2 cups all-purpose flour
1 (.25 ounce) package active dry yeast	2 tablespoons olive oil
1/3 cup warm water	1/4 teaspoon salt

### DIRECTIONS:

1. In a small bowl, dissolve sugar and yeast in warm water. Let stand until creamy, about 10 minutes.
2. In a large bowl, combine the yeast mixture with flour; stir well to combine. Stir in additional water, 1 tablespoon at a time, until all of the flour is absorbed. When the dough has pulled together, turn it out onto a lightly floured surface and knead briefly for about 1 minute.
3. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 30 minutes.
4. Preheat oven to 475 degrees F (245 degrees C).
5. Deflate the dough and turn it out onto a lightly floured surface; knead briefly. Pat or roll the dough into a sheet and place on a lightly greased baking sheet. Brush the dough with oil and sprinkle with salt.
6. Bake focaccia in preheated oven for 10 to 20 minutes, depending on desired crispness. If you like it moist and fluffy, then you'll have to wait just about 10 minutes. If you like it crunchier and darker in the outside, you may have to wait 20 minutes.