

Quick and Easy Flatbreads

PREP 20 mins

BAKE 8 to 10 mins

TOTAL 1 hr 3 mins

YIELD 8 flatbreads

Ingredients

- 3/4 cup (170g) lukewarm water
- 1 tablespoon (14g) olive oil
- 1 teaspoon salt
- 2 cups + 2 tablespoons (240g + 14g) King Arthur Unbleached Bread Flour, divided
- 1 1/2 teaspoons instant yeast
- 1 teaspoon baking powder

Instructions

- ① Weigh your flour; or measure it by gently spooning it into a cup, then sweeping off any excess.
- ② Combine all the ingredients, using 2 cups (240g) of the flour, in the bowl of a stand mixer. Using the paddle attachment, mix on medium speed to make a shaggy dough. This will only take about 30 to 45 seconds; turn the mixer off to scrape the bowl midway.
- ③ Place the 2 tablespoons (14g) of flour in a mound on your work surface and use some of it to lightly dust a 12"-round area. Transfer the dough to the flour-dusted surface and knead it by hand, incorporating more flour from the additional 2 tablespoons as needed, until the dough feels springy and just slightly tacky, about 2 to 3 minutes.
- ④ Leave the dough on the lightly floured surface; there should be a bit of flour left over from the original 2 tablespoons. Place your mixing bowl upside-down over the dough, and let the dough rest for 30 minutes.
- ⑤ Divide the dough into eight equal pieces; each piece should weigh between 55g and 60g. Form each piece into a ball, cover them, and let them rest for 5 minutes.
- ⑥ In the meantime, place a large skillet (12" or larger is ideal) on the stovetop and preheat it over medium heat. Alternatively, preheat an electric griddle to 325°F.
- ⑦ Working with one piece of dough at a time, roll it into a rough circle or oval about 1/4" thick and 6" in diameter, using more flour if necessary.
- ⑧ Dry-fry (no oil) the flatbreads in batches of two to four in the skillet or on the griddle. Cook for 2 to 3 minutes on one side, or until golden brown, then flip and cook the second side for another 2 minutes. Transfer the flatbreads from the pan to a rack to cool slightly before serving.
- ⑨ Store flatbreads, well wrapped, at room temperature for up to 5 days; freeze for longer storage.

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For Sourdough mix
flour and starter
the day before. Add
remaining ingredients
(not including yeast)
the next day. Mix
to a dough. Knead for
3 mins. Let stand. Then
Fry. Dough feels very
smooth at first

We're here to help. King Arthur Flour Baker's Hotline: (855) 371 2253