

Just Flour and Water Flatbreads (Oh, and Salt...)

Ingredients

- 1 ½ cup all-purpose flour
- ½ cup water
- Generous pinch of salt (about ¼ tsp)

Steps

1. Combine the flour and salt with a quick whisk. Add the water, and mix until all the water is incorporated. Take the flatbreads out onto a clean surface, and knead until it's smooth. Return the dough to the bowl, and let the gluten relax for at least 30 minutes.

2. Place a skillet on the stove, and heat it until very warm. Divide the dough into six even pieces. Use a rolling pin or just your hands to flatten or stretch the dough until it is fairly thin. When the skillet is piping hot, place the dough onto the skillet. After a 30 seconds to a minute, when the dough has puffed up or darkened on the bottom, flip the bread over. Cook for another couple minutes. Repeat with all the remaining dough.

