4 Ingredient Fluffy Easy Flatbreads (Vegan, G.F. Optional)

Ingredients

- 2 cups all-purpose flour (see notes on recipe page for making gluten-free)
- 1 ½ tsp. baking powder
- ½ tsp. salt
- ¾ cup plain, unsweetened vegan yogurt

Steps

1. Combine the all-purpose flour, baking powder, and salt in a bowl and mix. Add the vegan yogurt, using a spoon and then your clean hands to fully integrate the yogurt into the dough. Knead a few times, and set back in the bowl to rest for 10 minutes so the gluten relaxes.

2. Divide the rested dough into 8 equal pieces. Sprinkle some flour onto a clean work surface, and use a rolling pin to roll each piece into a thin circle (or oval, or any more rustic shape).

3. Heat a skillet on high, and once hot place a piece of the rolled-out dough on it. Let it cook for 30 seconds to a minute. It should develop bubbles. Flip, and cook for another 15-30 seconds. Remove from the heat, and repeat with the remaining flatbreads. For best results, enjoy warm.