



Chapati Bread

Ingredients

- 1 cup whole wheat flour (Can use all-purpose flour)
- 1 cup all-purpose flour
- 1 teaspoon salt
- 2 tablespoons olive oil
- 3/4 cup hot water or as needed
- Add all ingredients to list

Directions

Prep Time 15 minutes Cook Time 15 minutes Ready In 30 minutes

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. 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 is hot, put a chapati on it. Cook until the underside is lightly brown spots, about 15 to 30 seconds, then flip and cook on the other side. Continue with remaining dough.