

Homemade Indian Butter Naan

Yield: 6 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/best-indian-butter-naan-recipe>

Ingredients:

- 1 teaspoon active dry yeast
- 1 cup all-purpose flour
- 2/3 cup wheat flour
- 1 tablespoon canola oil 1 tsp extra for coating the bowl
- 1/2 cup water
- 1/4 cup milk
- 1 teaspoon sugar
- 1/2 teaspoon salt
- 3 tablespoons butter Salted, melted, for brushing naan
- 3 tablespoons cilantro chopped, for garnish, optional

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 27 grams
3. Cholesterol: 15 milligrams
4. Fat: 9 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. SaturatedFat: 4 grams
8. Sodium: 250 milligrams
9. Sugar: 1 grams

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