

# Whole Wheat Naan Bread - Vegan Indian Naan

Yield: 4 min  
Total Time: 35 min

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

## Ingredients:

- 1/2 cup hot water warm-
- 1/4 cup wheat flour whole
- 1 1/2 teaspoons yeast
- 1/2 teaspoon sugar syrup optional
- 1/4 cup non dairy yogurt
- 1/4 cup cashew milk
- 1/2 teaspoon vinegar
- 1 1/2 cups wheat whole, flour, or a mix of wheat and spelt
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 2 tablespoons oil plus more for greasing
- garlic powder
- nutritional yeast
- cumin
- fresh herbs
- Garam Masala
- minced garlic
- cilantro
- nigella seeds
- black sesame seeds
- vegan butter

## Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 5 milligrams
4. Fat: 12 grams

5. Fiber: 3 grams
  6. Protein: 8 grams
  7. SaturatedFat: 1.5 grams
  8. Sodium: 380 milligrams
  9. Sugar: 3 grams
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