

No Yeast Naan Bread

Yield: 6 min

Total Time: 147 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-indian-naan-recipe-without-yeast>

Ingredients:

- 3 3/4 cups all purpose flour unbleached, plus extra for rolling naan out
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 3/4 cups plain yogurt
- butter optional

Nutrition:

1. Calories: 360 calories
2. Carbohydrate: 63 grams
3. Cholesterol: 20 milligrams
4. Fat: 7 grams
5. Fiber: 2 grams
6. Protein: 10 grams
7. SaturatedFat: 4 grams
8. Sodium: 250 milligrams
9. Sugar: 4 grams

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