

Homemade Naan (with step-by-step photos)

Yield: 8 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-roll-recipe-step-by-step-photos>

Ingredients:

- 4 cups all purpose flour
- 1/2 whole wheat pastry flour
- 1/4 teaspoon salt
- 1 1/2 teaspoons baking powder
- 1 teaspoon baking soda
- 1 tablespoon sugar
- 1/4 cup hot water but not boiling just hot tap water
- 3/4 dry yeast teaspoonactive
- 3/4 cup milk warm
- 1 cup greek yogurt
- melted butter
- olive oil
- fresh cilantro
- herbs

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 10 milligrams
4. Fat: 6 grams
5. Fiber: 2 grams
6. Protein: 9 grams
7. SaturatedFat: 2 grams
8. Sodium: 370 milligrams
9. Sugar: 4 grams

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