

Easy Homemade Naan

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Ingredients

3 cups organic bread flour
1 cup warm milk, add more if needed
1 1/2 teaspoons baking powder
2 teaspoons sugar
1/2 teaspoon salt
3 tablespoons olive oil
3-4 tablespoons melted butter
2 tablespoons sesame seeds, white & black {optional}

Directions

Sift the flour and add the dry ingredients and mix. Add the oil and milk, knead for 10 minutes. add more milk to the dough if you feel its dry. Cover and let the dough sit in a warm place in your kitchen for one hour. Turn the broiler on High and place a metal cookie sheet tray coated with oil under the broiler {not too close to the burners}

Once the dough is rested for one hour, cut it up in 6-8 equal parts. Roll out the dough into Naan shapes of round or ovals. Pierce marks with a knife or fork, all over the Naan.

Melt the butter for 30 seconds in the microwave and Brush it over the Naan. Sprinkle some sesame seeds. I used white & black sesame seeds {optional. Bake under the broiler only on one side for 2 minutes or so {until light golden brown} Serve Hot! Enjoy!