

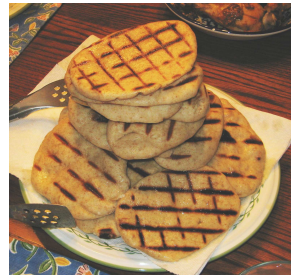
*From the kitchen of David and Jennifer Deaven*

onto cooked side, place onto paper towel.  
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## Bread/Naan

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- A: 1t yeast  
1/2C warm water
- B: 2T sugar  
2T milk  
1 egg  
1t salt
- C: 1C whole wheat flour  
1C white flour
- D: 3c garlic, minced
- E: 1/4C butter, melted
1. Combine (A) in large bowl and let proof for 10 minutes.
  2. Beat (B) together, add to (A) and mix.
  3. Add (C) and knead until smooth. Cover in oiled bowl and let rise 50 minutes or until doubled in size.
  4. Punch down, remove from bowl, and roll out 4cm balls. Cover and let rise 30 minutes.
  5. Heat grill to high heat. Place flattened balls of dough onto grill, brush (E) onto top side, turn, brush (E)



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