

S O U R D O U G H N A A N B R E A D

Ingredients:

- ½ cup Sourdough Discard
- 2 ½ Cups All Purpose Flour
- ½ Cup Milk
- ¼ Cup Plain Yogurt
- 1 Tablespoon Olive Oil
- 1 ½ Teaspoons Salt



Directions:

1. Mix together the Starter, Milk, Yogurt and Oil
2. Add in the salt & flour and mix well using your stand mixer with a dough hook for several minutes
3. Cover the bowl and let sit on the counter for 8-12 hours (or overnight). The dough will be slightly stiff.
4. Remove the dough from the bowl onto a floured surface. Divide into 8 equal (ish) pieces.
5. Flatten to about a 6" diameter circle with either your hands (like I do) or a rolling pin.
6. Preheat your Skillet – Cast Iron works wonderful here! Turn on high and allow to heat up for several minutes.
7. Working with one flattened dough at a time place onto skillet. Cook for approx. 2 minutes and flip, cooking for another 2 minutes (or until you see char marks)
8. Once done remove and place in a towel and cover up. This helps keep them soft and warm until they are all done. Repeat with the remaining dough.

