Soft Flatbread Recipe

This homemade soft flatbread recipe is super easy to make and is perfect for sandwiches, gyros or even mini pizzas!

PREP TIME15 minutes

COOK TIME30 minutes

RESTING TIME10 minutes

TOTAL TIME55 minutes

Ingredients

- 1 cup Very Warm Water
- 2-2 1/2 cups All-Purpose Flour
- 1 teaspoon Instant Yeast
- 1 tablespoon Olive Oil
- 1 teaspoon Salt

Instructions

1. In the bowl of a stand mixer with the dough hook attached, mix together the water, 2 cups of flour, yeast, olive oil and salt.
2. If the dough isn't coming together and clearing the sides of the bowl, sprinkle in more flour, a couple tablespoons at a time until it clears the sides and bottom of the bowl.
3. Knead the dough for 5 minutes in the machine, or 8-10 minutes by hand.
4. Place the dough in an oiled bowl and cover tightly with plastic wrap.
5. Let the dough rise until doubled, about one hour.
6. Divide the dough into 6-8 pieces and let it rest, covered with plastic wrap, for 10 minutes.
7. Roll out the pieces of dough into 6-8 inch circles, as evenly as possible.
8. Dry fry them on a hot skillet or electric griddle for 2-3 minutes per side, or until they are puffed a bit with some browned spots. If they are taking longer to cook, increase your heat so that they don't dry out.
9. Stack the cooked flatbread on a wire rack under a clean tea towel to keep them soft.
10. Store in a plastic bag after they have cooled.