

VEGAN NAAN

Ingredients:

- 1 teaspoon instant yeast
- 3/4 cup warm water
- 1 teaspoon granulated sugar
- 2 cups all purpose flour
- 1 teaspoon salt
- 3/4 teaspoon baking powder
- 3 tablespoons coconut cream or plain non-dairy yogurt
- 2 tablespoons olive oil



Directions:

1. Add the yeast and sugar to a large bowl and pour the warm water on top (110 degrees). Let sit for a few minutes until it is frothy on top.
2. Add the flour, salt, baking powder, coconut cream and olive oil. Stir until it becomes difficult, then turn the ball of dough out on a lightly floured surface. Knead the ball of dough for about 2-3 minutes, until smooth and soft. If it is too sticky, add a little more flour.
3. Place the dough in a large bowl, cover with a tea towel and let it rise for about 30 minutes. If you are in a hurry, you can skip the rising part. It will still come out quite good!
4. After it rises, flatten the dough and divide into 8 pieces.
5. Heat a large, heavy bottomed pan (cast iron preferred) over medium heat. Take a piece of the dough and roll it on a lightly floured surface into a circle or oval shape (about 1/4 inch thick).
6. Place the dough on the heated pan and cook until large bubbles have formed and the bottom is golden brown. Flip and cook 1-2 minutes more until that side is golden brown as well.
7. Repeat with the remaining pieces. Cover the naan with a towel or wrapped in foil to keep warm until ready to serve. Serve plain or brush with melted vegan butter and sprinkle with fresh herbs, such as cilantro or parsley.
8. You can also bake the naan in the oven at 400 degrees for about 20 minutes, turning once to brown on each side.