# Flatbreads

**Ingredients**

300g self-raising flour
1 tbsp oil

**Equipment**

Mixing bowl
Rolling pin
Frying pan
Measuring jug
Fork

## Method

**Start**

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In a mixing bowl add flour and vegetable oil.

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Measure 150ml warm water-must be accurate. Make a well in the centre, add a 150ml of water. Use a fork to bring it together, then knead into a smooth dough.

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Divide the dough into 4 pieces, roll into even-sized rounds (around 18-20cm) on a flour-dusted surface.

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Cover with a clean damp tea towel and put aside. Heat frying pan when hot add the flatbreads one at a time for 2 minutes, until puffed up and golden, turning halfway and stacking them up in foil to keep warm.