Khorasan Parathas (Flat Bread)

Ingredients:

2 ½ cups ground Fieldstone Organics Khorasan flour
½ cup plain yogurt
1 tsp instant yeast
½ cup warm water
2 tbsp butter
1 beaten egg
1 tsp baking powder
1 tsp sea salt

Procedure:
Mix together all ingredients. Knead thoroughly with finger tips. Cover and let rise for one hour in a warm place until the dough doubles in size. Punch dough down, turn onto floured surface and knead until smooth. Divide into portions just larger than a golf ball. Roll each ball into a thin even round circle. Fry in a hot frying pan with minimal to no oil, until brown spots appear on both sides.
Enjoy with lentil hummus.