THE J.M. SMUCKER Co

Cumin Seed Flatbreads

Makes 8 flatbreads

Prep Time	Cook Time	Serves	Difficulty
15 mins	25 mins	N/A	N/A

Ingredients

- 3 cups (750 mL) **Robin Hood®** Original All Purpose Flour

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- 2 tsp (10 mL) baking powder
- 1 tsp (10 mL) salt
- 2 tsp (10 mL) ground cumin
- 1 cup (250 mL) plain yogurt
- 1/2 cup (125 mL) olive oil
- **Topping:**
- 1 egg, beaten
- 3 tbsp (45 mL) toasted cumin seeds
- salt, for sprinkling

Directions

Step 1:

Preheat oven to 375ºF (190ºC). Line baking sheets with parchment paper.

Step 2:

Place flour, baking powder, salt and cumin in a food processor. Pulse to mix well. Add yogurt and olive oil. Pulse on and off until dough comes together. Remove dough from bowl. Divide dough into eight pieces, wrapping each in plastic wrap. Chill 15 minutes or up to overnight.

Step 3:

Roll, on a lightly floured surface, each piece of dough approximately 18” (46 cm) long by 4” (10 cm) wide. Dough should be very thin.

Step 4:

Place dough on prepared baking sheets (you will probably get 2 on at a time). Brush with beaten egg, sprinkle with cumin seeds and salt.

Step 5:

Bake in preheated oven for 20 to 25 minutes until browned. Cool. Break into pieces to serve or just let yours guest do it.

Images

