THE J.M. SMUCKER Co

Indian Naan Bread

Prep Time	Cook Time	Serves	Difficulty
N/A	N/A	8	N/A

Ingredients

- **Dough:**
- 3 1/2 cups (875 mL) **Robin Hood®** Best For Bread Homestyle White Flour

  Robin Hood® Best for Bread Homestyle White Flour

- 1 1/4 tsp (6 mL) salt
- 1 cup (250 mL) milk, warm
- 1/4 cup (50 mL) butter
- 2 tbsp (30 mL) yogurt
- 2 tsp (10 mL) sugar
- 1 envelope (2 1/4 tsp / 11 mL) (8 g) active dry yeast
- **Topping:**
- 3 tbsp (45 mL) butter, melted
- 2 tbsp (30 mL) sesame or poppy seeds

Directions

Step 1:

COMBINE 3 cups (750 mL) of **Robin Hood** Best for Bread Homestyle White Flour and salt in large mixing bowl. Make a well in centre. Mix warm milk, butter and yogurt. Pour into well. Sprinkle sugar and yeast over milk mixture. Let stand 10 minutes. Beat with wooden spoon or electric mixer until smooth and elastic. If necessary, add more flour to make a soft dough which leaves sides of bowl. Turn out onto floured board. Round up into a ball.

Step 2:

KNEAD dough, adding more flour as necessary until smooth and elastic.

Step 3:

PLACE in lightly greased bowl. Turn dough to grease top. Cover with greased waxed paper and tea towel.

Step 4:

LET RISE in warm place (75° - 85°F/24° - 29°C) until doubled (45-60 minutes).

Step 5:

PUNCH DOWN. Turn out onto lightly floured board and knead for 1 minute. Divide dough into 8 portions. Shape each into a ball. Cover and let rest 15 minutes.

Step 6:

SHAPE one ball at a time, keeping remaining balls covered. Roll dough into circle, 1/4" (1 cm) thick keeping it thin in the centre and thicker around the edges. Pull one end outward to make a tear drop shape. Repeat with remaining balls.

Step 7:

BRUSH dough with melted butter and sprinkle with seeds.

Step 8:

BRUSH baking sheets with water. Put 2 or 3 naans on each sheet.

Step 9:

BAKE at 450°F (230°C) for 5-6 minutes, or until puffed and golden brown. To keep breads soft, wrap in tea towels 5 minutes after baking. Store in plastic bag.

Images