

## Rosemary-Yogurt Flatbread

4 cups all-purpose flour

1 tablespoon fresh rosemary, finely chopped

2 teaspoon baking powder

1 teaspoon sea salt

2 cups plain yogurt

1 tablespoon vegetable oil

2 tablespoons extra virgin olive oil

Mix dry ingredients in a large bowl. Stir in yogurt. Knead until smooth but do not overwork. In a lightly oiled bowl, let dough rest covered with a damp cloth at room temperature for about an hour. Cut dough into pieces and roll each piece into a 1½-inch ball. Then roll each piece flat, about ¼-inch thick and 4 inches in diameter. Or use a tortilla press maker with plastic wrap on top and bottom. Heat a cast iron skillet or a grill, lightly oiled with vegetable oil. Cook one piece of bread at a time for about 2 minutes on the first side, then flip and cook for 1 minute on the other side. Serve hot, drizzle with extra virgin olive oil and sprinkle on sea salt.

Makes 20 to 24 four-inch round flatbreads

**Carol Frank**

