



## The Manly Baker's Naan Recipe:

Come learn to make naan with The Manly Baker from the comfort of your kitchen! The class will be held via zoom and last about 1.5 hours total with a 20-30 minute time in the middle to allow the dough to rise. All skill levels are welcome to join!

\*Yields 6 naan

### Ingredients:

- 2 teaspoons instant yeast
- ½ cup warm water
- 1 Tablespoon honey
- 1 teaspoon salt
- ½ cup plain yogurt
- 1 Tablespoon oil
- ½ teaspoon baking powder
- About 2 cups all-purpose flour
- 3 Tablespoons salted butter, melted
- (Optional) 1-2 cloves minced garlic
- (Optional) 1 Tablespoon chopped fresh Italian parsley

### Materials:

- Liquid measuring cup
- Dry measuring cups
- Measuring spoons
- Baking sheet
- Frying pan or griddle
- Large bowl
- Spoon
- Butter knife
- Small microwave-safe bowl or mug
- Spatula or tongs
- Basting brush
- Pastry scraper or large knife
- Cooking spray
- Rolling pin
- Kitchen towel

**Directions:**

1. In a large bowl, combine yeast, warm water, and honey.
2. Add salt, yogurt, oil, and baking powder. Stir to combine.
3. Add about 1.5 cups of flour and stir until combined.
4. Flour countertop and turn dough out onto surface and begin kneading.
5. Slowly add more flour while kneading if dough sticks to hands or countertop.
6. Knead for 5-10 minutes and add flour slowly as needed. Dough should feel pretty elastic and feel sticky, but not stick to your hand or the counter when kneading.
7. Spray lightly with cooking spray and cover with plastic wrap or damp towel and let rise for 20-30 minutes at room temperature.
8. Place big heavy pan or griddle on stove and at medium-high heat.
9. Divide dough into 6 pieces.
10. Roll each piece as flat as you can get it with a rolling pin.
11. Cook flattened dough one at a time, flipping when top side bubbles and underside is golden brown.
12. Top with melted butter and other optional toppings if desired.
13. Stack and cover in kitchen towel to keep warm until ready to eat.
14. Enjoy!



Matthew, The Manly Baker, is a self-taught baker. He has 10 years of experience baking and has taught baking classes for 3 years. The Manly Baker currently teaches baking classes making pretzels, naan, bagels, artisan bread, and cookies. He caters his bread and cookies at events large and small. He loves to share his passion for baking and help others to see that it is fun and approachable! Matthew has made television appearances on Fox13's The Place and KSL's Studio5. He is happy to answer any questions you have via email or [themanlybaker503@gmail.com](mailto:themanlybaker503@gmail.com) or on Instagram at [@themanlybaker](https://www.instagram.com/themanlybaker).