



*Welcome! EdGE staff have compiled a list of resources we thought could help our community members through this trying time, and beyond. Learning and fun can happen when you least suspect it!*



### **Navajo Flatbread**

- Makes 6
- 2 cups flour
  - 1 to 1 ¼ cup of lukewarm water
  - 1 Tablespoon of baking soda
  - 1 teaspoon of kosher salt
  - 1 Tablespoon oil/butter/shortening

#### *Directions*

- Mix dry ingredients together and add most water, mix and add water until it has the consistency of tacky pizza dough
- Knead for a few minutes
- Let rest in greased bowl for 30 - 60 minutes
- Divide into 6 pieces and roll out on floured surface thin. (Tortilla thickness)
- Heat griddle to 350F or cook in fry pan on medium high heat
- Cook until golden brown spots and flip, cooking until done
- They can be made ahead and kept under a flour towel or frozen for later use

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