**Naan Bread**

1 tsp. active dry yeast

¾ cup warm water

2 tsp. sugar

2 cups flour, plus more for rolling

1 tsp. kosher salt

1/8 tsp. baking powder

3 tbsp. plain yogurt

2 tbsp. olive oil

1 tbsp. melted butter for brushing naan after cooking

Kosher salt for sprinkling finished naan

Dissolve yeast and sugar with ¾ cup warm water. Let it sit until it’s foamy, 5-10 minutes.

Combine flour, 1 tsp. salt, 1 tsp. of sugar, and baking powder in a large bowl.

Once yeast is foamy, add yogurt and olive oil and stir to combine.

Pour yogurt mixture into the dry ingredients and gently mix together with a fork. When dough is about to come together, use your hands to mix. It may feel like there isn’t enough flour at first, but keep going until it transforms into a soft, sticky, pliable dough. As soon as it comes together, stop kneading.

Cover dough with plastic wrap or a damp towel and let sit in a warm draft-free place for 2-4 hours.

Place dough on well-floured surface and divide into 6 equal parts. Roll each in flour to keep them from sticking to one another.

Using a rolling pin, roll each piece of dough to ¼” thickness.

Warm a skillet (with lid) over medium-high heat.

Wet your hands and pat each side of a naan so it’s slightly damp. Place in skillet and allow to sit for approximately 1 minute; the dough should start to bubble. Flip the naan and place cover on the skillet for another 30 seconds.

Remove naan from skillet, brush with melted butter, and sprinkle with salt.