



Welcome to the King Arthur Baking School's Virtual Naan and Chapati class. In this 90-minute class, we'll guide you through the process of making a leavened and non-leavened flatbread to accompany all your favorite Indian dishes. Below you'll find a list of ingredients and equipment to have on hand and ready to go before class begins. We look forward to baking with you!

INGREDIENTS (total amount needed for the class)

Unbleached All-Purpose Flour: 330 grams (2 3/4 cups), plus more for dusting work surface

Granulated sugar: 2 teaspoons

Instant yeast: 1 teaspoon

Salt: 1 1/2 teaspoons

Baking soda: 1/8 teaspoon

Plain yogurt: 57 grams (1/4 cup)

Ghee or Unsalted butter: 28 grams (2 tablespoons), melted

Warm water: 336 grams (about 1 1/2 cups)

Whole Wheat Flour: 170 grams (1 1/2 cups)

EQUIPMENT

Scale (preferred) or measuring cup set

Measuring spoons

Liquid measuring cup

Mixing bowls: 2 medium

Mixing spoon or spatula (or plastic bowl scraper)

Plastic wrap

Metal bench knife (or sharp knife)

Rolling pin

Parchment paper

Baking sheet or pizza stone

Large sauté pan

Clean towel to cover flatbreads