

MILLET FLAT BREAD

- 2 cups millet flour
- 1/2 tsp salt
- 2/3 cup water
- coconut oil



Recipe Instructions

1. Mix millet flour, salt and water in Artiste with cookie paddles.
2. Divide dough into eight pieces. Roll each piece into a ball and press to flatten into a disc.
3. Place a piece of dough onto a clean surface, keeping the rest covered with a towel. Sprinkle millet flour on both sides of the dough. Roll it out until it's about 6 inches across.
4. Heat a non-stick frying pan over medium high heat. Add a spoonful of coconut oil.
5. Put one of the pieces of dough into the pan. Cook each side for two minutes or until the edges are lightly browned.