



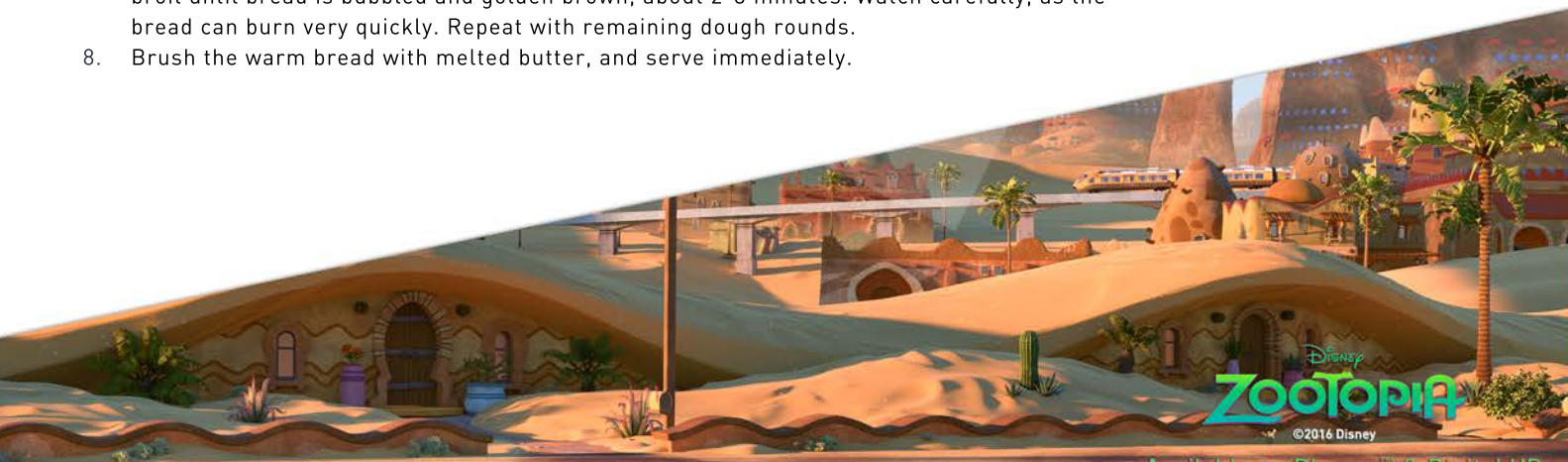
SAHARA SQUARE NAAN BREAD

INSTRUCTIONS

1. Combine flour, sugar, salt, and baking soda in the bowl of an electric mixer fitted with the paddle attachment; stir to combine.
2. Combine milk, water, and oil in a medium bowl; whisk to combine.
3. With the mixer running, pour wet ingredients into dry ingredients. As soon as the mixture comes together, switch attachment to a dough hook, and mix until dough is smooth and no longer sticky. Do not over-mix.
4. Cover bowl with plastic wrap, and set aside at room temperature for 1 hour.
5. Place a pizza stone on a top rack of the oven, positioned approximately 6 inches below the broiler. Preheat oven to 500° for at least 30 minutes.
6. Divide dough evenly into 5 pieces. On a floured surface, roll each piece into 8-inch circle.
7. Turn oven to broil. Carefully slide one circle of dough onto the preheated pizza stone, and broil until bread is bubbled and golden brown, about 2-3 minutes. Watch carefully, as the bread can burn very quickly. Repeat with remaining dough rounds.
8. Brush the warm bread with melted butter, and serve immediately.

INGREDIENTS *(makes 5)*

- 3 2/3 cups all-purpose flour
- 1 tbsp sugar
- 1 tbsp coarse salt
- 1/2 tbsp baking soda
- 1/2 cup milk
- 2/3 cup warm water
- 1 tbsp canola oil
- 4 tbsps butter, melted



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