

Homemade Naan

by: CAREY NERSHI | September 26, 2013

★★★★★ 7 Ratings



1 of 11 photos

Test Kitchen-Approved

AUTHOR NOTES

This naan is wonderfully easy to make, and the results are delicious. It can be made on a pizza stone or in a cast iron skillet on the stove top. I've found that I prefer the latter, as it still cooks up beautifully and it doesn't require opening a hot oven every minute. You can also add your choice of flavorful ingredients to it as well, either by incorporating them into the dough or sprinkling them on right before baking. Fresh herbs and cheeses are best incorporated into the dough, but I think things like onion and garlic develop the best flavor as toppings that will come in direct contact with the hot skillet, even if it means losing a little to the pan.

This recipe makes a bit of naan, but can also easily be halved for a small family dinner. Alternatively, you can always divide the dough into pieces and freeze what won't be used right away for later. Just let them thaw and then roll out and cook as per the recipe. Also, feel free to adjust the flour to use 100% all-purpose, or swap out an additional cup of the AP for whole wheat. —[Carey Nershi](#)

PREP TIME
1 hour 10 minutes

COOK TIME
32 minutes

MAKES
16 naan

Ingredients

[send grocery list](#)

3 cups all-purpose flour

1 cup whole wheat flour

1 teaspoon baking soda

1 1/2 teaspoons baking powder

1 tablespoon sugar

3/4 teaspoon active dry yeast

1/4 cup water (room temp or slightly above)

3/4 cup whole milk (room temp or slightly above)

1 cup plain yogurt (not Greek)

Melted butter or ghee (for brushing)

Optional toppings or add-ins: garlic, onion, herbs, cheese

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Directions

- ① Combine yeast, sugar, and lukewarm water and let sit for 5 to 10 minutes, or until foamy. In the meantime, combine flours, baking powder, and baking soda in a bowl. Make a well in the center.
- ② Stir milk and yogurt together. Once the yeast mixture is foamy, stir it into the yogurt and milk. Pour into the well of the dry ingredients.
- ③ Stir with a wooden spoon to combine, then knead dough until smooth. Place dough in a well-oiled bowl, cover with a tea towel or plastic wrap, and let rise for about an hour, or until doubled in size.
- ④ When dough is ready, punch down and turn out on a well-floured surface. Divide in half, then divide each half into eight pieces of equal size. Roll each piece out into a thin oval approximately 6 inches long and 1/8 inch thick. Heat a cast iron skillet over medium-high heat on the stove top.
- ⑤ Once pan is hot, brush each side of the naan with melted butter/ghee. (If adding toppings like onion/garlic/spice, add them to the second side you brush with butter and gently press them into the dough.)
- ⑥ Place dough into your skillet. (If you've adding toppings, place it topping side-up.) Let cook for around 1 minute, or until dough puffs and bubbles form on top. Flip and let cook for another minute. Repeat with remaining pieces of dough.



RECIPE BY:

Carey Nershi

Lover of simple food and cocktails served with a single giant ice cube.
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