

HWL Yeasted Flatbread - Master Dough

A pantry-first flatbread designed for everyday meals, freezer prep, and flexible cooking. This is the base dough we return to again and again.

Master Recipe (Makes 6 to 8 flatbreads)

3 1/2 cups (420 g) all purpose flour
2 1/4 teaspoons (7 g) active dry yeast
1 1/2 teaspoons kosher salt
1 tablespoon sugar or honey
1 1/4 cups (300 g) warm water, about 105 to 110 F
3 tablespoons homemade ghee, melted and cooled

Melt the ghee gently and allow it to cool until just warm before adding. Hot fat can damage yeast.

Method

Bloom the yeast. Combine warm water, sugar or honey, and yeast. Let stand 5 to 8 minutes until foamy.

Mix the dough. Add flour, salt, and ghee. Knead 6 to 8 minutes by hand or 4 to 5 minutes in a mixer until smooth and elastic.

First rise. Place dough in a lightly oiled bowl, cover, and let rise 60 to 90 minutes until doubled.

Divide and rest. Portion into 6 to 8 pieces. Cover and rest 15 minutes before shaping.

Cooking Options

Skillet flatbread. Roll dough thin. Heat a heavy skillet over medium high heat. Cook 1 to 2 minutes per side until puffed with golden spots. Brush lightly with ghee while warm.

Oven baked flatbread. Preheat oven to 475 F with a baking stone or sheet pan inside. Bake rolled dough 4 to 6 minutes, flipping once if needed.

Finishing and Flavor Variations (6 to 8 flatbreads)

Plain finish. Brush warm flatbreads with 2 1/2 tablespoons melted ghee. Salt lightly if desired.

Garlic cilantro scallion ghee.

3 tablespoons ghee, melted

1 small garlic clove, very finely minced or microplaned

1 1/2 tablespoons fresh cilantro, finely chopped

1 1/2 tablespoons scallions, thinly sliced (green parts only)

1/8 teaspoon kosher salt

Method: Remove ghee from heat. Stir in garlic and salt, then fold in cilantro and scallions. Brush lightly over hot flatbreads.

Garlic chili cilantro scallion ghee.

3 tablespoons ghee, melted

1 small garlic clove, very finely minced or microplaned

1/8 to 1/4 teaspoon crushed red pepper flakes or Aleppo pepper

1 1/2 tablespoons fresh cilantro, finely chopped

1 1/2 tablespoons scallions, thinly sliced (green parts only)

1/8 teaspoon kosher salt

Method: Remove ghee from heat. Stir in garlic, chili, and salt. Fold in cilantro and scallions.

Brush over hot flatbreads just before serving.

For best texture and flavor, add garlic, herbs, and chili as a finishing fat rather than kneading them into the dough.

Make Ahead, Storage, and Reheating

Make ahead. After the first rise, dough can be covered and refrigerated up to 24 hours before cooking.

Storage. Cool cooked flatbreads completely. Stack with parchment and store in an airtight container. Room temperature up to 1 day. Refrigerate up to 5 days.

Freezing and reheating. Freeze cooked flatbreads with parchment between each in a heavy freezer bag. Reheat in a dry skillet over medium heat or wrapped in foil in a 350 F oven.

Bulk Batch Versions - No Math Required

These bulk batches use the exact same dough and method as the Master Recipe. Only the quantities change. Use the master recipe unless you know you want more.

Double Batch (12 to 16 flatbreads)

7 cups (840 g) all purpose flour

4 1/2 teaspoons (14 g) active dry yeast

3 teaspoons kosher salt

2 tablespoons sugar or honey

2 1/2 cups (600 g) warm water, about 105 to 110 F

6 tablespoons homemade ghee, melted and cooled

Note: Mixing is easier in a stand mixer. Rise time may be slightly longer.

Triple Batch (Advanced, 18 to 24 flatbreads)

10 1/2 cups (1260 g) all purpose flour

6 3/4 teaspoons (21 g) active dry yeast

4 1/2 teaspoons kosher salt

3 tablespoons sugar or honey

3 3/4 cups (900 g) warm water, about 105 to 110 F

9 tablespoons homemade ghee, melted and cooled

Note: Use a large stand mixer or mix in stages. Do not rush the rise. Volume matters more than time.