**Spicy Naan Bread**

*Crunchy, savory flatbread. Serve with your favorite curry.*

**Ingredients:**

* 150 ml warm water
* 5 ml sugar
* 5 ml yeast
* 500 ml flour
* 5 ml cumin
* 5 ml coriander
* 5 ml salt
* 2 ml cayenne pepper
* 60 ml margarine, melted
* 50 ml plain yogurt
* 50 ml flour
* 30 ml margarine
* 15 ml sesame seeds, toasted

**Instructions:**

1. Stir water and sugar in small bowl until sugar is dissolved. Sprinkle yeast over top. Let stand for 10 minutes. Stir until yeast is dissolved.
2. Combine flour, cumin, coriander, salt and cayenne pepper in a large bowl. Make a well in center.
3. Add 60 ml margarine, yogurt and yeast mixture to well. Stir until soft dough forms.
4. Turn out onto a lightly floured surface. Knead for 5-10 minutes, adding second amount of flour 15 ml at a time if necessary to prevent sticking.
5. Place in a lightly greased bowl, turning once to grease top. Cover with greased wax paper and tea towel. Let rise in warm place until double in size.
6. Punch dough down. Knead until smooth. Divide into 6 portions. Roll each into 8 inch rounds. Cover with a damp towel so it doesn’t dry out.
7. Place 1 on a parchment paper lined baking sheet. Broil on top rack in oven for 1 ½ to 2 minutes until puffed and starting to brown. Turn over. Broil for 1 to 2 minutes until starting to brown, Remove from oven.
8. Brush top with second amount of margarine and sprinkle with sesame seeds.
9. Sesame seeds:
	1. Preheat oven to 350 F. Place sesame seeds on a baking sheet and bake for 5-10 minutes.