

## JAMES BAKER'S SIMPLE CHAPATI RECIPE

(Serves 4)

### INGREDIENTS

3 cups of all-purpose flour  
1 teaspoon salt  
1 teaspoon sugar  
1 1/2 cups of boiling water  
1/2 cup vegetable or grapeseed oil  
Extra all-purpose flour (for surfaces)

### TOOLS

Large mixing bowl  
1-cup measuring cup (dry)  
1 teaspoon  
1-cup measuring cup (liquid)  
1/2-cup measuring cup (liquid)  
Wooden spoon  
Rolling pin  
Large cast-iron skillet or griddle  
Tongs  
Plate  
Aluminum foil

### RECIPE PREPARATION

Mix all-purpose flour, salt, and sugar in a large mixing bowl. Add 1 cup of boiling water and 1/2 cup of vegetable or grapeseed oil to the large mixing bowl. Using a wooden spoon, combine the dry and wet ingredients. Add the remaining 1/2 cup of boiling water to the dough and mix until all the dry ingredients have been incorporated and a dough forms.

Turn the dough out onto a clean surface. If it sticks, add a teaspoon of flour to the dough. Knead the dough for around 5-10 minutes. You'll know it is ready when it springs back immediately when lightly pressed and it doesn't tear when you pull it. Shape the dough into a ball and cover with your mixing bowl for five minutes.

Split your dough into small balls of equal size. On a floured surface, use your rolling pin to roll out each ball of dough into rounds. The rounds can be as large or as small as you like, but they should be between a sixteenth and an eighth of an inch thick. Let the rounds rest for 5-10 minutes.

Place your cast-iron skillet or griddle on the stove and turn the heat to medium-high. After the skillet or griddle has heated evenly, add a small amount of vegetable or grapeseed oil and spread it evenly around the surface of the skillet or griddle. When the oil starts to shimmer, add your round to skillet or griddle. The chapati will start to bubble up and brown slightly. To ensure that the chapati doesn't burn, check the bottom frequently. Using tongs, flip the chapati, and cook the other side. Add a small amount of oil as needed to prevent sticking.

Once both sides are cooked, move to a plate and cover with aluminum foil to keep warm. Enjoy!