



Sourdough Discard Flatbread

Ingredients

- 240 grams all-purpose flour
- 60 grams whole wheat flour
- 113 grams sourdough discard
- 56 grams yogurt plain and unsweetened
- 8 grams salt
- 10 grams baking powder
- 113 grams water

1. Combine all the ingredients in a large mixing bowl. Mix with a stiff spatula until no dry bits of flour remain. Cover with plastic wrap and set aside for 15 minutes.
2. Turn the dough out on a lightly oiled surface and knead by hand until completely smooth, soft and supple, alternatively knead in a stand mixer for 5-10 minutes or until it passes the window pane test.
3. Preheat the oven to 500 degrees and either line baking sheets with parchment or place a large rectangular pizza stone in the bottom third of the oven.
4. Divide the dough into 8 balls and round each into a tight ball, cover with plastic wrap and let the dough rest until ready to use. Working with two portions of dough at a time, use a floured rolling pin to flatten it out into a 6-inch disc. Place the flatbreads on the surface of the pizza stone and bake for 4 minutes each side. Repeat with the remaining dough.