| **Chapattis** |
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| **Ingredients** 100g plain flour½ x 5ml spoon salt1 x 15ml spoon vegetable oil **Notes:*** **Don’t forget your apron.**

 | **Method**1. Sift the flour and salt into a mixing bowl.
2. Make a well and pour in the oil and half the water.
3. Mix well and continue adding enough water until you have a firm, soft but not too sticky dough.
4. Knead the dough for 3–4 minutes.
5. Divide the dough into 4 equal balls.
6. Lightly flour a surface and roll each dough ball into a thin circle.
7. Fry in a dry pan for 3–4 minutes on each side until lightly coloured
8. Remove from the pan and leave to cool.
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