| **Chapattis** | |
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| **Ingredients**  100g plain flour  ½ x 5ml spoon salt  1 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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