

Mini Wraps

Season: Autumn

Type: Side

Serves: 36 tastings

From the garden: -



Equipment:	Ingredients:
<p>Large bowl x 1 Wooden spoon x 1 Rolling pin x 5 Measuring cups Measuring spoons Large frying pan x 2 Kitchen tongs x 2 Small saucepan & lid x 1 Serving plate x 5</p>	<p><i>Dry ingredients:</i> 4 ½ cups plain flour 1 teaspoon salt 3 teaspoons baking powder ½ teaspoon baking soda</p> <p><i>Wet ingredients:</i> 5 tablespoons yogurt 1/3 cup canola oil 1 + 1/8 cups warm water (half cold water from tap and half hot water from kettle)</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Stir the dry ingredients together in a large bowl then add the wet ingredients.
3. Using your hand, knead the dough until it is smooth.
4. Divide the dough into 4 equal pieces.
5. Roll each piece of dough into a cylinder shape and cut into 9 pieces.
6. Using a rolling pin, roll out each piece until it is about the size of a small plate.
7. Heat up 2 large frying pans over medium heat.
8. Put each rolled out dough into the dry, hot pan and turn over when starting to have some brown spots.
9. Put the wraps in a small saucepan with a lid on until all wraps are cooked.
10. Divide into 5 serving plates.