

Sweet Potato Flatbread

Prep Time: 10 Minutes

Cook Time: 6 Minutes

Serves: 8-10

Ingredients:

- 2 cups flour
- 1 tsp. salt
- 2 cups cooked mashed sweet potato



Directions:

- Blend the flour and salt together in a bowl then stir in the mashed sweet potato until the flour is completely absorbed. If the mixture seems wet and sticky then add a couple tablespoons of flour (some sweet potatoes have more moisture and will require a bit more flour). Allow the dough to rest for 5 to 10 minutes.
- Dust the counter top with flour and shape the dough into a log then divide the dough into 8 to 10 portions and roll them into small balls.
- Coat the dough balls well with flour and roll them out until they are about 1/8 of an inch thick (roughly the thickness of 2 quarters stacked on each other). If you want to make tortillas then roll them out a bit thinner.
- Heat a non-stick pan on medium to medium low heat and cook for 1 to 2 minutes on each side. I like to flip them every 30 seconds to ensure they don't get too brown, if they are browning too fast turn the skillet down. If the dough puffs up as it cooks, just push the air bubbles out with a spatula.
- Once each flatbread is cooked, stack them on top of each other and keep them covered with a dish towel. This is the secret to making sure the bread stays soft. The towel will hold in the steam as they cool down, keeping them soft.

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