**NAAN BREAD**

INGREDIENTS

70ml warm milk

5ml sugar

5ml yeast

225ml flour

1ml salt

2ml baking powder

15ml vegetable oil

70ml natural yogurt

1 small egg, lightly beaten

DIRECTIONS

1. Put milk into a bowl and heat it to slightly warm in the microwave. Add half of the sugar and all of the yeast. Stir to mix and set aside 15 minutes until the mixture is frothy.
2. Sift the flour, salt and baking powder into a large bowl. Add the remaining sugar.
3. Add the yeast mixture, vegetable oil, yogurt and egg. Mix and form a ball.
4. Move the ball of dough to a clean, lightly floured surface and knead for 10 minutes until smooth and shiny.
5. Form into a ball and rub lightly with oil, place into a bowl and cover with plastic wrap.
6. Leave in a warm place until dough has doubled in size (at least an hour)

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1. Preheat oven to highest temperature and put in a baking tray.
2. Punch down the dough and knead it again for a minute or two. Divide into 3 equal sized balls.
3. Roll into a tear shaped. 25cm long and 13cm wide at the widest part.
4. Remove baking tray, put naan onto it and bake for 3 minutes. Naan should puff up
5. Remove from oven and wrap in a clean towel.
6. Repeat steps with 2nd and 3rd ball of dough.

**SPINACH AND ARTICHOKE DIP**

INGREDIENTS:

¼ package of spinach (90ml), roughly chopped

¼ package of cream cheese

40ml mayo

70ml cheese

¼ package knorr vegetable mix

¼ can artichoke hearts, drained and chopped

¼ can water chestnuts, drained and chopped

1 clove garlic

DIRECTIONS

1. Preheat oven to 350 degrees F
2. Bring a pot of water to a boil, add chopped spinach and cook for 1-2 minutes then squeeze dry
3. Combine all ingredients except 1/3 of the cheese
4. Spoon into a casserole dish and top with remaining cheese
5. Bake for 30-35 minutes until hot
6. Eat with naan