

Norwegian Flat Bread -

1/4 cup sugar
2 eggs
1/2 cup margarine or butter
1 cup buttermilk
1 cup milk
2 cups whole wheat flour (again we use fresh milled flour)
3 1/2 cup white flour
1 tsp. baking soda
1 tsp. baking powder
1 tsp. salt



Place the liquids in the Bosch bowl equipped with the cookie paddles and mix for 20 sec. Add the dry ingredients and mix until smooth. Cover with saran and let rest for 10 min. Divide into large golf ball size portions and place on hot tortilla press. Press down once with moderate pressure for 1 sec. and then press again a few times to get thinner bread. Lift the lid and let bake approx. 1 in. until crisp and then flip over and bake on the reverse side for 1 min.

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