**Flatbreads:**

**Ingredients:**

* 200g/7oz plain or [wholemeal flour](https://www.bbc.co.uk/food/wholemeal_flour)
* ¼ tsp [salt](https://www.bbc.co.uk/food/salt)
* 100ml/3½fl oz warm water
* 2 tbsp oil ([olive](https://www.bbc.co.uk/food/olive), sunflower or vegetable), plus extra for cooking

**Method:**

1. Mix the flour and salt together in a bowl. Add the water little by little.
2. Add the oil slowly.
3. Knead the dough together. You want the dough to be soft. It is too sticky, add a bit more flour. If it is too dry, add more water.
4. Knead the dough for 5 minutes.
5. Divide the dough into 4 or 6 balls.
6. Sprinkle a little bit of flour onto a surface. Roll each ball of dough into a rough circle using a rolling pin.
7. Carefully heat a frying pan with a little bit of oil. Cook each flatbread for 2 minutes on each side.