



Paleo Naan Bread

This tender, tasty Paleo Naan Bread is a wonderful addition to Indian dishes, and it works beautifully as a flatbread or base for single-serving grain-free pizza too. That's what we call wonder bread. Recipe and Photo created by Meg van der Kruik of [This Mess Is Ours](#).

Yield: 4 servings

Ingredients

- 1½ cups [Pamela's Cassava Flour](#), sifted
- 1 teaspoon baking soda
- ¼ teaspoon coarse kosher salt
- 2 tablespoons olive oil
- ⅓ cup canned coconut cream
- ½ cup water

Directions

In a mixing bowl combine the sifted Pamela's Cassava Flour with the baking soda and salt. Whisk to combine.

In a separate small bowl combine the olive oil, coconut cream, and water. Whisk to combine. Pour the liquid ingredients over the dry ingredients and stir until a soft dough is formed. Divide the dough into 4 equal-sized portions then roll the portions into balls.

Cover the balls of dough with a damp paper towel to keep them from drying out. Then working with one dough ball at a time, roll the dough out between two pieces of wax paper to form a thin oval shape.

Heat a skillet or griddle over medium high heat. Add the naan to the pan one at a time, cover with a lid or sheet pan for 40-45 seconds, flip the naan, cover again and cook for an addition 40-45 seconds until cooked through.

Transfer the warm naan to a serving dish lined with a tea towel, cover to keep warm and continue the cooking process with the remaining balls of dough.

Serve warm with soup or hummus, or use as sandwich wraps or flatbreads.

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