

Chickpea Chapati

Ingredients

- 1 cup chickpea flour
- 1/3 cup water
- 2 tablespoons arrowroot, powdered
- 1 tablespoon light vegetable oil
- 1/4 teaspoon salt
- ghee or olive oil

Directions

Mix all ingredients thoroughly. Roll into 1" balls and pat flat.

With a rolling pin, roll flattened dough balls into thin rounds.

Heat a lightly oiled frying pan (cast iron recommended) until very hot.

Reduce heat to medium high and heat each round for 1-2 minutes on each side, until warmed and slightly browned. Brush with ghee or olive oil and serve hot

(store extras in the refrigerator).