

Slavonian flatbread

INGREDIENTS:



400 g plain flour
200 g liquid yogurt
2 eggs
1 bag of baking powder
1.5 teaspoons of salt
1.5 teaspoons of sugar

PREPARATION:



Mix all dry ingredients in a bowl.



Add eggs and yogurt.



Knead into a soft dough.



Roll out the dough.



Cut it into rectangles, making a little cut in the middle of each one.



Fry them in hot oil for a few minutes on each side.



Then remove them to a paper towel to absorb excess oil.

Serve with jam or salty with ingredients of your choice!



Bon appetit!