


# Flatbreads

Recipe courtesy of [Breads From Anna®](#)



**BREADS**  
FROM **ANNA**<sup>®</sup>  
BREAD MIX



**GLUTEN & YEAST FREE**

Corn, Dairy, Soy,  
Nut, and Rice Free

**THE PERFECT ALL-PURPOSE  
FLOUR BLEND FOR WRAPS,  
BREADS, MUFFINS AND MORE**

Net Wt. 18.10 oz. (513 g)

Note: One package of mix will make approximately 20 pieces of flatbread/wraps.

### Ingredients

- 1 package [Breads From Anna® Gluten and Yeast free mix](#) (Light blue label)
- 1 heaping tbsp of dried parsley
- 2 heaping tbsp of dried onion flakes (Optional)
- 3 whole eggs
- 1-¾ cup milk or any non-dairy drink, including water
- 1/3 cup oil (canola, olive, coconut, butter or any other oil you like using)
- [Flat bread Maker](#) (we recommend Villa ware)

### Directions

1. Add parsley and dried onion flakes to flour blend (optional)
2. Add eggs, milk or non-dairy drink and oil to dry flour blend. Blend until lumps are smooth.
3. Spoon 3-4 tablespoons of dough onto center of flat bread maker.
4. Close lid and let sit about 2 minutes.
5. Place handle down over lid and press down adding pressure to flatten out bread.
6. Repeat this 2 -3 times in quick succession of added pressure.
7. You need to do this downward pressure quickly to allow steam to escape.

Note: Dough can be stored in the refrigerator for 24 hours and used incrementally.

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