

GF Paleo Naan

Equipment

Measuring cups

Mixing bowl

Nonstick pan

Spatula

Ingredients

½ cup Almond Meal

½ cup Tapioca Flour

1 cup Coconut Milk

What to do

Task 1 : Prepare the ingredients

Mix the dry ingredients together. Mix in the coconut milk to combine.

Task 2 : Cook

Heat a nonstick pan over medium heat and pour batter to desired thickness.

Once the batter fluffs up and looks firm/mostly cooked, flip it over to cook the other side (be patient, this takes a little time!).

Notes

If the cream has solidified in your canned coconut milk, then mix well before using.

If you are not using a non-stick pan, you will need to use some sort of oil/ghee/fat to keep the batter from sticking.