**Chapati Recipe**

Chapati is a type of flat bread common among many communities in East Africa. There is a variety of ways to serve Chapati that make it well loved in families. Years ago, it was the reserve of special occasions (such as Christmas) when every family would strive to make the delicacy.

.**Recipe**
2 cups white flour

Some oil
1/2 teaspoon salt
water

Mix all the ingredients well adding1 tablespoon of oil to the flour mixture. Kneed with your hands until you get smooth dough in your hands.

Leave the dough to stand for at least 30 mins before dividing it into equal parts. After you have the pan on your gas stove, roll out each part of the dough over a gentle flame to cook. Pour out cooking oil on the sides of it while it cooks. Turn over the chapati to cook on the other side. You should have a great chapati when the bread is layered with light patches on each side.

Continue the process for the other balls until you are done.

 **Ideas**

I like to add cinnamon to my chapati dough and at times even add grated carrots. You can use anything you like to spice up the bread that goes for a wholesome dish in the end.



**How to eat chapati**

You can have it with a stew of meat and vegetables. Some people like it with cereals such as green grams too. It makes for a great breakfast too as you can take it with hot tea.