Paratha

Ingredients
1. Flour
2. Water
3. Oil
4. Butter
5. Salt

Method
1. Add water to flour until it sticks together
2. Knead the dough
3. Add oil
4. Make round balls about the size of a golf ball
5. Sprinkle some flour on a flat surface
6. Using a rolling pin roll ball flat out to about a 4 to 5 inch diameter circle
7. Use a flat spoon and spread butter onto surface of circled dough.
8. Sprinkle some salt on surface
9. Now fold the flattened dough into a square
10. Dust with flour and roll it out to flatten dough
11. Place on a flat pan that has some oil (just spread oil with a spoon)
12. Let dough cook till golden brown turning it consistently
13. Spread butter on cooked flat bread and enjoy.