Wraps

**Ingredients:**

2 cups plain flour

1 teaspoon baking powder

1 teaspoon salt

1 tablespoon olive oil plus extra for cooking

1 cup water

**Method:**

Put all of the ingredients together in a bowl, add 1 cup of water and use a butter knife to stir them until they form a smooth ball.

Divide the dough into six equal balls. Using a rolling pin, roll each ball out until it is 1mm thick.

Lightly oil a frying pan and heat over low heat. Lay one round of bread in the pan and cook until it starts to lightly brown on one side, then flip it over and cook the other side. If any air bubbles form, simply prick them with a fork.

Enjoy with salad or savoury fillings.