Italian Flatbread

1/2 cup water

1/2 cup plain whole milk yogurt

2 cups bread flour

2 teaspoons salt

1 1/2 teaspoons baking powder

1/3 cup lard

Whisk together 1/4 cup water and yogurt.

Combine flour, baking powder and salt in bowl of food processor.

Add lard and process until combined.

Add yogurt with processor running.

Add remaining water 1 T. at a time, while processor is running until mixture forms a ball.

Divide dough into 4 pieces.  Wrap each piece in plastic wrap and let rest 15 minutes.

Roll each ball into a 10" disk.  Poke surface all over with a fork.

Heat a 12" cast iron skillet 5 minutes.

Place 1 dough at a time in skillet and cook until charred on bottom.  1-2 min.

Flip and cook 30 seconds.

Transfer to a plate and cover with foil.