

BANNOCK

Ingredients:

- 2 c. flour
- 2 tablespoons Baking Powder
- 1/2 tsp. salt
- 2 tablespoons butter, melted
- 3/4 c. water
- vegetable oil for skillet



Directions:

- Mix together the dry ingredients.
- Add the melted butter and whisk into the flour mixture.
- Stir in the water and form a soft dough.
- Use your hand to mix/knead the dough until a nice ball of dough forms. Do not over mix.
- Divide the dough into 8 roughly even pieces.
- Heat a cast iron skillet to medium heat. Cover with a thin layer of oil.
- Flatten the balls of dough to about 1/2 an inch thick and place in the skillet.
- Allow the dough to brown over medium heat and then flip to the other side after about 8 minutes. Leave it on the other side for another 8 minutes. Don't allow the skillet to get too hot, or the middle won't cook all of the way through as the bread browns.
- When cooked, serve with eggs or jam or anyway you would serve biscuits or bread.



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A STOVETOP BREAD

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