

INGREDIENTS:

4 cups of flour

2 tablespoons sugar

2 Tablespoons of baking powder

1 Teaspoon of salt

¼ Cup of butter

1.5-2 Cups of water

Bake @ 350



RECIPE: Bannock



FROM THE KITCHEN OF: Heather Hagerman

DIRECTIONS:

Pre heat oven to 350, grab the following ingredients: flour, sugar, backing powder, salt, butter. in a large bowl adds 4 cups of flour, mix with fork to take out any clumps.

Add 2 Tablespoons of sugar and to mix well with the flour.

Add 2 tablespoons of Backing powder and repeat. Add 1

Teaspoon of salt and repeat. ¼ of melted butter over all ingredients repeat. Dig a whole through the middle of

ingredients like a volcano. You will then add 1.5 cups of water and start to fold the ingredients from the outside in to mix. I

would suggest 5 folds if possible, to prevent hardening

Bannock. On the 2nd fold if your Bannock is very dry add a half cup more of water. Add your Bannock on parchment

paper on a large backing sheet fork the Bannock a few times through to cook thoroughly and back at 350 for 30 to 40 min.

check with tooth pick and enjoy!