



Bannock

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

Bannock bread was made by our ancestors when on the trail Try throwing in blueberries or raisins for added flavor

Ingredients

- - 3 cups all-purpose flour - 2 tablespoons baking powder - 1 teaspoon salt - 1 ½ cups water - ¼ cup butter
- melted

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Stir together flour
2. baking powder
3. and salt in a large bowl. Dotdash Meredith Food Studios Pour water and melted butter over flour mixture. Dotdash Meredith Food Studios Stir with a fork to make a ball. Dotdash Meredith Food Studios Turn dough out onto a lightly floured surface; knead gently about 10 times. Dotdash Meredith Food Studios Pat into a flat circle
4. 3/4- to 1-inch thick. Warm a greased frying pan over medium heat. Dotdash Meredith Food Studios Place dough in the hot pan and cook until browned
5. about 15 minutes per side. Use two lifters for easy turning. Dotdash Meredith Food Studios Slice
6. serve
7. and enjoy! Dotdash Meredith Food Studios Recipe Tip The bread can also be baked on a greased baking sheet in a preheated 350 degrees F (175 degrees C) oven for 25 to 30 minutes.