**Fry Bread**

Group of 2/3 Students



500ml flour

1ml salt

8ml baking powder

185ml warm water

**Method:**

1. Combine flour, salt and baking powered in large bowl.
2. Using a wooden spoon, stir in 185ml lukewarm water.
3. Knead until soft and not sticky.
4. Shape dough into balls about 3 inches in diameter.
5. Flatten into patties, ½ inch thick and make small hold in the centre of each patty.
6. Fry one at a time in hot oil, turning to brown on both sides.
7. Drain on paper towels.

