**Bannock Recipe**

**Materials**

* 3 cups all-purpose flour
* 1 tsp salt
* 2 tbsp baking powder
* 1/4 cup butter, melted
* 1 1/2 cups water

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**Steps**

1. Mix the flour, salt, and baking powder together in a large bowl.  Pour the melted butter and water over the flour mixture, then stir with a fork to make a ball.
	* Try throwing in blueberries or raisins for added flavour.​
2. Turn the dough out on a lightly floured surface and knead gently about 10 times.  Pat into a flat circle 3/4 to 1 inch thick.
3. Cook in a greased frying pan over medium heat, allowing about 15 minutes for each side.  Use two lifters for easy turning.
	* May also be baked on a greased baking sheet at 350 degrees for 25 to 30 minutes.
4. Serve with jam or have it plain.  Enjoy!