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**Just Like Grandma’s Bannock**

Ingredients

![C:\Users\bxforsyth802\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\LG4H2EKZ\250px-Chinese_fried_bread[1].jpg]()

375 ml cups all-purpose flour

125 ml lukewarm water

2 ml salt

2 ml white sugar

15 ml canola oil

15 ml yeast

Canola oil (for frying)

Method:

1. In a large bowl, add flour and make a hole in the center. In a separate bowl, combine water, salt, and sugar, 1 tbsp of canola oil, and yeast and stir. Pour into the hole in the flour and mix together by hand to form dough.
2. Turn dough onto a lightly floured surface and knead for 10 minutes.
3. On a lightly floured surface, roll out dough to a ½ in (1cm) thickness, then cut into 21/2 in (61/2 cm) squares.
4. In a large frying pan on high, heat 2 in (5cm) of oil. As soon as the square of dough is dropped into the hot oil, turn it 3 times so that it puffs up evenly.
5. Repeat with several pieces at a time and fry until golden brown for 3 minutes on each side until all the dough has been fried.

Makes 4 Bannocks.

Cinnamon & Brown Sugar Bannock:

* For a coffee break or midday treat, lightly spread softened butter over freshly made bannock and sprinkle with a mixture of cinnamon and brown sugar.

Savoury Bannock

Put in cheese, salt, meats, onion, bell peppers inside or on top of your bannock.