

Navajo Fry Bread

Ingredients:

1 CUP – Unbleached Flour

¼ TBS – Salt

1 TSP Powder Milk

1 TSP Baking Powder

½ CUP – Water

Peanut or vegetable oil (*heat to 375 degrees*)

Powder sugar or honey

Directions:

Mix together first 4 ingredients into a large bowl. Pour Water over flour mixture all at once.

Knead with hands until smooth and soft, but not sticky. Add flour if needed then make into ball.

Divide ball into 4 equal parts. With each part, begin to pull and stretch into saucer size. Gently drop into oil heated to 375 degrees. When it turns light brown turn to fry other side. When done, drain on paper towels. Dust with powdered sugar or drizzle with honey.