

Fry Bread

Single	Multiple
125 gram	250 gram
1 Tsp.	2 Tsp.
3/4 Tsp.	1 1/2 Tsp.
1 Tbsp.	2 Tbsp.
1/2 Cup	1 Cup
as required	

All-Purpose Flour. (= 1 or 2 cups)

Baking Powder

Salt

Sugar

Water

- ☐ Mix all ingredients in large bowl
- ☐ Cover and let stand for about 1 hour

Vegetable Oil for frying

- ☐ Preheat cast iron skillet with about 1/4 inch oil.
- ☐ Divide dough into 4 pieces (or 8). Pat each piece to about 1/4 inch thickness.
- ☐ Fry on first side for 3 - 5 minutes or until golden brown. Use tongs to flip and repeat for other side.
- ☐ Remove and set on paper towels to drain. Enjoy!
- ☐ Option: Top bread with chili, cheese, lettuce and tomato for an Indian taco.
- ☐ Option: Sprinkle with powdered sugar for a sweet treat.
- ☐ Option: Drizzle with honey and sprinkle with crushed pecans for a breakfast roll.



Yield: Single: 4 servings, Multiple: 8 servings

Comments: Bread expands when cooking....ensure each piece is patted to 1/4" or slightly less before cooking.

Mix can be prepared in advance and stored in plastic Zip-lock bags...great for camping.