

Mystery Recipe

2 c. flour
1/2 t. salt
1 t. baking powder
2 T. shortening
1/2 - 3/4 c. warm water (start with 1/2 c. then add more as needed)

- Stir dry ingredients together in a large glass bowl.
- Using the pastry blender, cut in the shortening.
- Stir water in with a wooden spoon. Then use hand to knead the dough. It should be soft but not sticky. **Do not overwork dough or it will become tough.**
- Divide dough into about 8 pieces and form into balls. Sprinkle flour on a cutting board and roll out dough on the floured surface until it is **very** thin (about 1/8" thick).
- Cook on the stove top on med-high heat in an un-greased frying pan for about 4 minutes or until lightly browned. Turn halfway through. You can get out a second frying pan to cook two at a time.

Mystery Recipe

2 c. flour
1/2 t. salt
1 t. baking powder
2 T. shortening
1/2 - 3/4 c. warm water (start with 1/2 c. then add more as needed)

- Stir dry ingredients together in a large glass bowl.
- Using the pastry blender, cut in the shortening.
- Stir water in with a wooden spoon. Then use hand to knead the dough. It should be soft but not sticky. **Do not overwork dough or it will become tough.**
- Divide dough into about 8 pieces and form into balls. Sprinkle flour on a cutting board and roll out dough on the floured surface until it is **very** thin (about 1/8" thick).
- Cook on the stove top on med-high heat in an un-greased frying pan for about 4 minutes or until lightly browned. Turn halfway through. You can get out a second frying pan to cook two at a time.