Indian Fry Bread

You Need:

1 cup flour
2 tsp. baking powder
1/2 tsp. salt
2 cups oil
1/3 cup warm water
1 cup liquid measuring cup
2 cup liquid measuring cup
1 cup dry measuring cup
1 teaspoon
1/2 teaspoon
bowl
wooden spoon
rolling pin
metal spatula
paper towels
tongs
electric frypan

1.

Measure 2 cups oil and put in frypan.
Plug in electric frypan and turn to 375°.

3.

Measure and add 1 cup flour, 2 tsp. baking powder, 1/2 tsp. salt in medium bowl. Stir together.

4.

Measure and add 1/3 cup warm water. Stir together until it forms a ball.
5. Roll into small balls of dough. Using a rolling pin, roll out each ball on a floured board until each ball is flat and thin.

6. Fry one or two at a time in hot oil until light brown, about 1 minute.

Turn over with tongs to cook other side until brown, about 1 minute.

7. Remove from oil and drain on paper towel.
   Turn OFF electric frypan and unplug from wall.
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