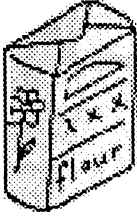


# Indian Fry Bread

## You Need:



1 cup flour



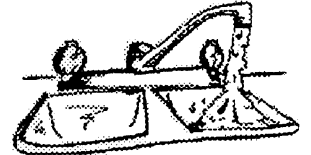
2 tsp.  
baking powder



1/2 tsp.  
salt



2 cups oil



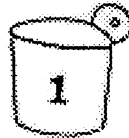
1/3 cup  
warm water



1 cup liquid  
measuring cup



2 cup liquid  
measuring cup



1 cup dry  
measuring cup



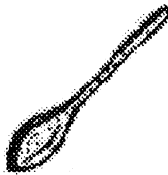
1 teaspoon



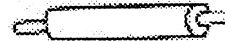
1/2 teaspoon



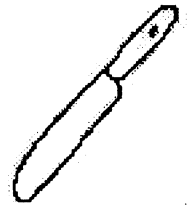
bowl



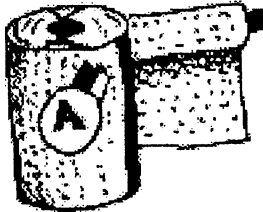
wooden spoon



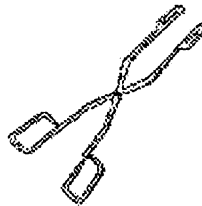
rolling pin



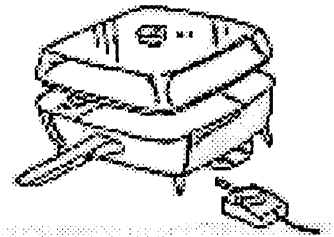
metal spatula



paper towels

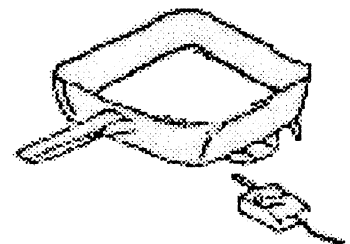
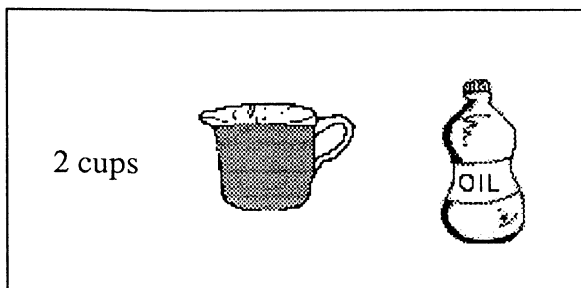


tongs



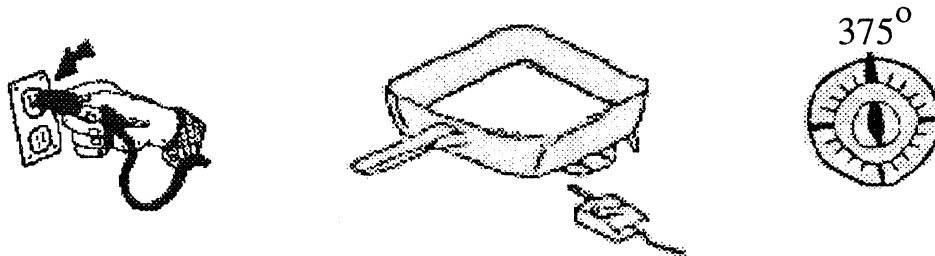
electric frypan

**1.**



Measure 2 cups oil and put <sup>307</sup> frypan.

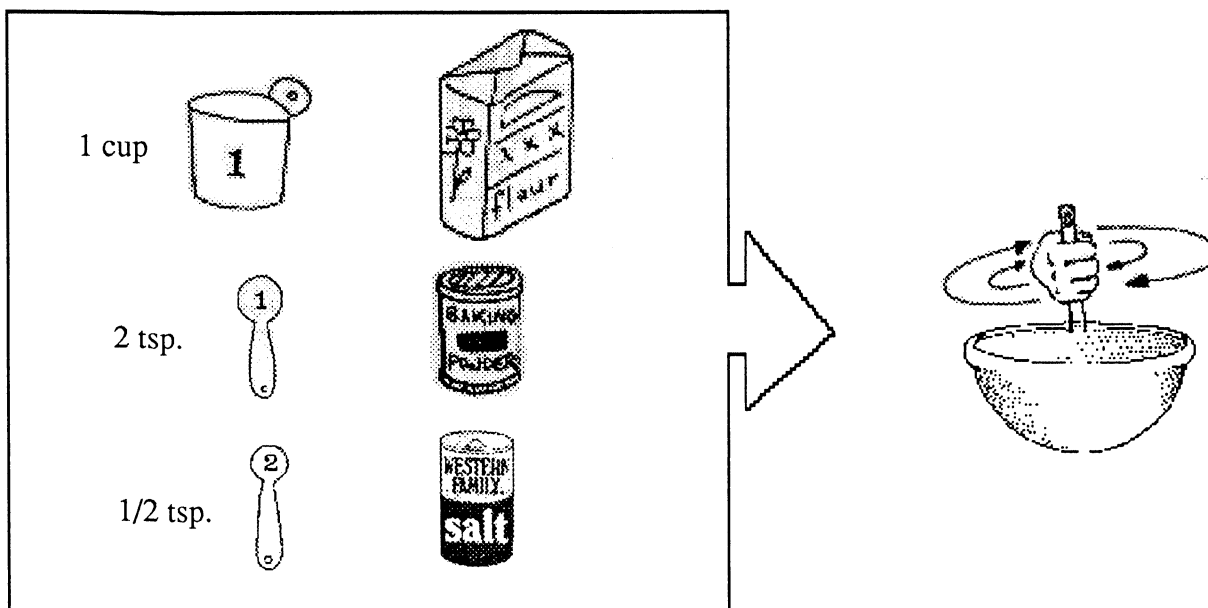
2.



Plug in electric frypan and turn to 375°.

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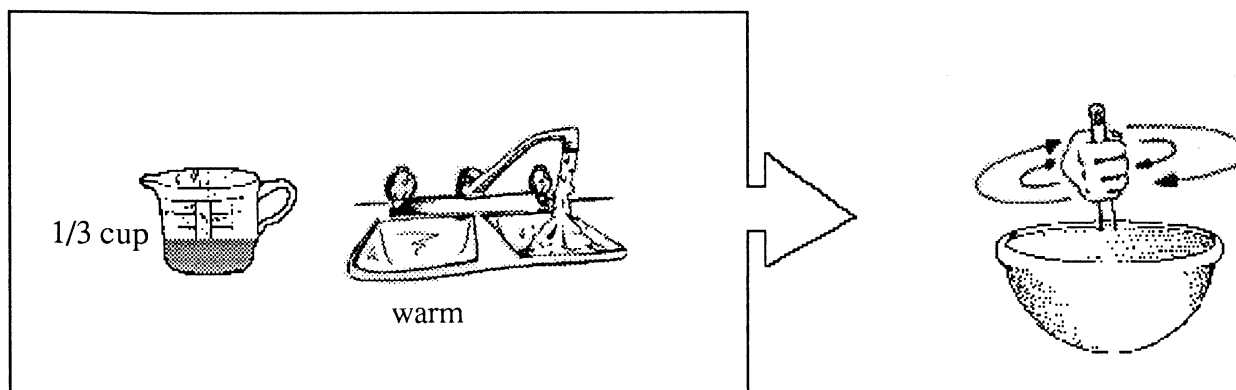
3.



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

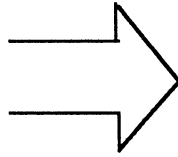
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4.



Measure and add 1/3 cup warm water. Stir together until it forms a ball.

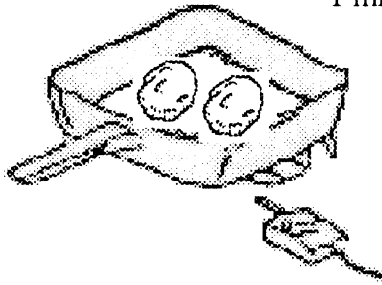
5.



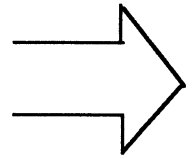
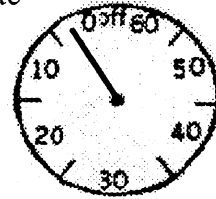
Roll into small balls of dough. Using a rolling pin, roll out each ball on a floured board until each ball is flat and thin.

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6.

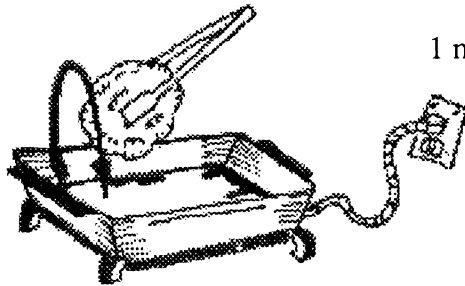


1 minute

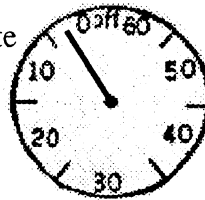


Fry one or two at a time in hot oil until light brown, about 1 minute.

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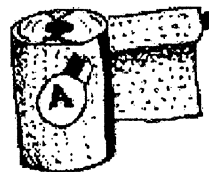
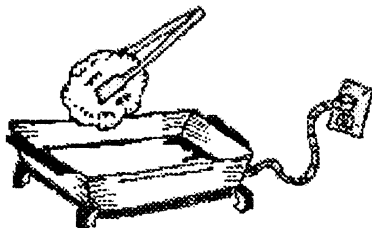
1 minute



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

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7.



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

## INDIAN FRY BREAD

### You Need:

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

1. Measure 2 cups oil and put in frypan.
2. Plug in electric frypan and turn to 375<sup>o</sup>.
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 1 or 2 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.