

Sparkle Kitchen

Bannock Bread

(makes about 12 pieces)

Ingredients

For the dough:

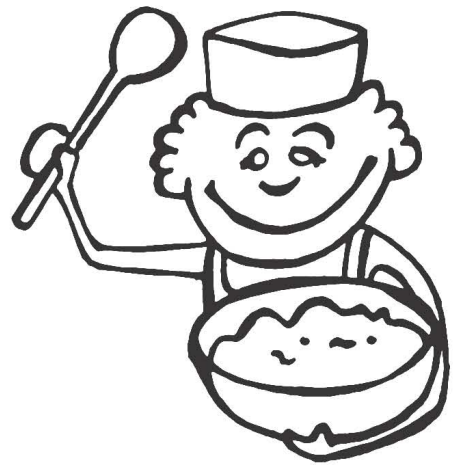
2 cups flour
2 teaspoons baking powder
5 tablespoons sugar
1 teaspoon salt
 $\frac{1}{4}$ cup olive oil
 $\frac{1}{4}$ cup water

For serving:

$\frac{1}{4}$ cup sugar
2 teaspoons cinnamon
about 2 tablespoons melted butter

Directions

Mix the dry ingredients in a large bowl, then add the olive oil and water. Starting with a spoon and moving to clean hands as necessary, work the dough together for 5-10 minutes or until it's smooth and stretchy. You may have to add a few tablespoons of extra flour or water to get a good consistency. (I don't know if there's any science to back me up, but I always find that I have to adjust my dough recipes a little according to the weather.)



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When the dough is ready, divide it into 12 balls and cover it with plastic wrap or a damp towel. Mix together the cinnamon and sugar, then put the dough, melted butter, and cinnamon sugar mixture on a big tray and carry it out to your campfire.

With a roasting stick ready, twist a ball of dough into a snake that's about 1 inch thick. Wind the snake around your stick then give the whole thing a good squeeze to help it adhere. Hold the stick over the fire, turning it every few minutes but not constantly. (We found that constant turning just makes the dough fall off.) To get the inside of the bread done, you'll need to cook it for about 10 minutes so don't start too close to the fire or you'll burn the outside.

When the bread is finished, drizzle it with butter, then sprinkle on the cinnamon and sugar. Enjoy it piping hot.