

# BAKED BANNOCK

## INGREDIENTS:

- 4 cups flour
- 3 tbsp baking powder
- 1 tsp salt
- 3 tbsp butter
- 1 cup warm water (approximately)

## STEPS:

1. Preheat the oven to 350°F
2. In a large bowl, mix together flour, baking powder and salt. Add butter and use your hands to break it up into small pieces in the flour mixture. Gradually mix in enough water to make a soft dough. Knead the dough until it is smooth and not sticky.
3. Shape dough into a ball and place on a greased baking sheet. Press down dough to form a large oval, about 1 in. (2.5 cm) thick. Bake for about 30 minutes or until golden brown. Serve warm.