**Bannock Recipe**

6 cups flour

3 tsp baking powder

½ tsp salt

½ cup butter/lard/bacon grease

2 cups warm water

1. In a large bowl mix flour, baking powder, and salt.
2. Add the butter and mix well together.
3. Add the warm water slowly, mixing as you add in small amounts at a time.
4. Knead dough on counter until it comes together smoothly.
5. Roll with a rolling pin to 3 cm. thick.
6. Let sit for 10 minutes, preheat oven to 350 F.
7. Prick with a fork, bake at 350 F for 20 minutes or golden brown.