

## Fry Bread

### Ingredients:

4 cups white flour  
1/2 teaspoon salt  
1 tablespoon baking powder

### Preparation:

Combine all ingredients.  
Add about 1 1/2 cups lukewarm water and knead until dough is soft but not sticky.  
Shape dough into balls the size of a small peach.  
Shape into patties by hand; dough should be about 1/2 inch thick.  
Make a small hole in the center of the round.  
Fry one at a time in about 1 inch of hot lard or shortening in a heavy pan.  
Brown on both sides.  
Drain on paper towels and serve hot with honey or jam.