

Indian Fry Bread

written by The Recipe Exchange | September 22, 2014

Ingredients

3 cups flour
1 tbsp baking powder
1/2 tsp salt
1 cup warm water
raisins (optional)

Directions

Combine dry ingredients in a bowl. Add warm water in small amounts and knead dough until soft but not sticky. Adjust flour or water as needed. Cover bowl and let stand about 15 minutes.

Pull off pieces of dough (size of eggs) and roll out into thin rounds. fry rounds in hot oil until bubbles appear on the dough, turn over and fry on the other side until golden. serve hot with honey brushed on top.