

Fried Bannock (Ta'int)

Recipe from Whitehorse, Yukon.

Mix 2 cups white flour

2 tsp. baking powder

Salt to taste

Stir in cold water – stir quickly but gently, should be consistency of oatmeal.

May add raisins or shredded cheese.

Heat up frying pan with Tenderflake lard.

Spoon in and turn over when bubbles appear.

Turn gently without piercing bannock, should be golden colour.

Enjoy with cranberry spread, butter or jams and jellies.