

Pakwejigan (Bread) (Ojibwe Bannock)

Ingredients:

4 cups flour
10 tbsp bacon drippings
1 tbsp salt
1-1/2 cup water
1 tbsp baking powder
½ cup cooking oil

Preparation:

1. Sift together the dry ingredients; then mix in the bacon drippings and water.
2. Heat the oil in a large, heavy skillet until a drop of water sizzles.
3. Drop the batter from a teaspoon, flatten into cakes and cook 3-5 minutes a side or until well browned.