

## Skillet Breads

A bannock-style bread can be baked in a skillet like a big pancake. To serve, simply cut the mound of bread into wedges.

1-3/4 C Bisquick (or other biscuit mix), plus an additional 2-4 Tbs. to coat the hands

1/2 C Cold Water

3-4 Tbs. Oil, Margarine, or Vegetable Shortening

Light the stove & establish a steady, low flame. In a small aluminum skillet, melt the shortening. Mix the biscuit mix & water together with a fork until the ingredients are well blended & the mixture is sticky.

Coat your hands with some with some of the biscuit mix & pat the dough into a soft ball. Place the ball of dough into the skillet & gently press down with a spatula or pancake turner.

Cook the mound of dough until it starts to brown & get dry. Turn the dough & continue to cook until the 2<sup>nd</sup> side is brown. Serve in wedges with a main dinner course or for breakfast on layover days.