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# **Bannock Backcountry Bread**

### **Rock the Backcountry Chef!**

Warm, filling, and delicious! Pair this with soup or add additional ingredients to make it a dessert. It's easy to make with big pay off!

Serves four

## **Ingredients**

1 tbs Oil

2 cups flour

2 tbs Baking powder

¼ tsp Salt

½ cup Chocolate chips OR 2 tbs cinnamon with 6 tbs brown sugar (optional)

#### **Instructions**

#### At Home

Mix ingredients in a ziploc

#### On the Trail

- Mix the ingredients in inside the bag. Slowly add water to the bag until the dough is sticky.
- Set stove on medium-low level.
  Place dough in a frying pan
  with a small amount of oil.
  Place lid on top. Occasionally
  check the bottom of the dough.
  When brown flip the dough
  and recover on stove.
- Remove from heat when brown on both sides.