Name	Date
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Today my class made Bannock. Bannock is a staple of the Inuit people foods.

Here is the recipe we used today to make the Bannock:

## **Ingredients:**

- 1. 3 cups all-purpose flour
- 2. 2 tablespoons baking powder
- 3. ¼ cup vegetable oil
- 4. 1 ½ cups water
- 5. 1 pinch salt

(plus a little extra flour to knead with and cover the surface)



## **Equipment needed:**

Large mixing bowl

Measuring cup/spoons, spatula, fork, mixing spoon

**Baking sheet** 

## What to do:

- 1. Mix all of the ingredients together in a large bowl.
- 2. Clean surface, sprinkle flour on surface, and knead the dough (for about 10 mins) then let it rest for a minute.
- 3. Then spread out onto a cookie sheet to 1 inch thickness. Poke with holes.
- 4. With an adult's help, bake for 15-20 minutes at 400 degrees Fahrenheit until it is golden brown.
- 5. Serve with jam/honey or eat it plain and enjoy.

Making the bannock bread today was
Eating the bannock bread was
l ate my bannock with honey. Circle: Yes or No

I think I will try making bannock at home. Circle: Yes or No