

Bannock

Ingredients

* 18 cups all-purpose flour
* 6 teaspoon salt
* 12 tablespoons baking powder
* 3 cups butter, melted
* 9 cups water

Directions

1. Measure flour, salt, and baking powder into a large bowl. Stir to mix. Pour melted butter and water over flour mixture. Stir with fork to make a ball.
2. Turn dough out on a lightly floured surface use large cutting board to put it on, and knead gently about 10 times. Pat into a flat circle 3/4 to 1 inch thick.
3. Bake on a greased baking sheets at 350 degrees F (175 degrees C) for 25 to 30 minutes. Could ask to use Food Room ovens after school one day to do all at once in 6 ovens on 6 sheets.

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