Fry Bread

4 cups flour, I am told that Bluebird is the best one for this recipe
4 teaspoons baking powder
½ teaspoon of salt
1-2 cups of warm water, but not hot, or the dough will come out hard.
4 cups of oil to fry the bread in.

First you will want to mix all the dry ingredients in a large bowl. Make a small indentation in the middle of dry ingredients, add a little water, and start mixing by hand until there are no dry ingredients left.

Keep kneading until the dough is soft and has elasticity. Cover the dough and let sit for about 10-15 minutes. Roll dough in small balls and then roll out with a rolling pin, pat back and forth between hands and stretch, roll more if needed, and repeat until the desired size is met.

Heat oil in pan, it needs to be hot! Test to make sure it is hot enough by dropping a small piece of dough in the oil. It is ready when the test dough rises to the top immediately. If the oil is not hot, you will get crackers instead of fry bread. Once they are a nice golden color they can be taken out. I recommend setting them on a plate with some paper towels to absorb some of the oil and keep them dry. enjoy.