

## Roasted chicken

### Ingredients

- 1 3lbs chicken cut into pieces
- Wheat flour
- Salt
- pepper; frying fat
- 1 1/2 cups sifted flour
- 1 1/2 teaspoon powder baking
- 1 teaspoon salt
- 4 eggs
- 1 1/2 cup milk
- 3 tablespoons butter or fortified margarine, melted
- black pepper

### Directions

- Put the chicken pieces in a cartridge, with flour, salt and pepper, and shake the cartridge so that the pieces are well covered with flour.
- In a large skillet, endow the chicken on both sides, in hot fat.
- Take them out and let the fat drain on a piece of paper.
- Hang together the cup and a half of flour, baking powder and salt.
- Beat the eggs lightly: add the milk and butter or margarine
- Mix with the dry ingredients and beat with a hand whisk until the dough is smooth
- Pour the dough into a 12X8X2-inch greased mold.; (30X17X5 cms.) place on top the pieces of fried chicken
- Sprinkle with pepper.
- Bake at medium heat (350° F., 175° Celsius), for 1 hour, or until the dough rises and browns. Serve hot.

