


FRIED BREAD

Submitted by **momthecook 2**

"My mom used this on the mornings when we had run out of bread. She also used it to make sandwiches if needed. It came from my Granny who used it to round out meals during the Depression."

 Ready In: 20mins

 Yields: 9 biscuits

 Ingredients: 4

DIRECTIONS

1. Mix flour and baking powder. Add water 4 to make a soft dough. Pat dough out on a sheet of plastic wrap to about 1/2" thick.
2. Heat up about 1/4" of oil or lard to medium heat in a cast iron or non stick pan.
3. Cut dough into about 9 biscuits.
4. Fry on one side until brown. Flip and cook about 2-3 minutes more. Test for doneness by flaking the side of a biscuit with a fork. If it seems dry inside it is done.
5. Serve with butter and jam. Can also be napped with gravy and served with stewed hamburger and onions.

INGREDIENTS

4 teaspoons **baking powder**
2 cups **flour**
1 cup **water**
oil or lard (for frying)