

# Grandma's Fry Bread

SIMPLE RECIPE

## Ingredients

- 2 cups flour
- 3/4 cup powdered milk
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 packet yeast
- 1 cup water (or according to yeast package instructions)



## Directions

1. Combine yeast and warm water to activate, following the instructions on the packet, and let sit for 5 to 10 minutes.
2. Combine dry ingredients and add half the activated yeast, then mix.
3. Add small amounts of the yeast until the mixture forms a dough-like consistency.
4. Form the dough into a circular shape.
5. Sprinkle flour on a flat surface and roll out the dough using a rolling pin.
6. From the flattened dough, cut small triangles (no larger than 3" to 4" in height) and fry in oil until golden brown.

Enjoyed best when shared

Recipe from First Nations Development Institute  
<https://www.firstnations.org/knowledge-center/recipes/>