

NAVAJO FRY BREAD

2 cups flour
2 tsp baking powder
1 cup milk, warmed

Combine the flour and baking powder thoroughly,
And slowly add the warm milk.

Cover the bowl with plastic wrap and let rest at room
temperature for at least 30 minutes or up to 2 hours.

After resting, divide dough into 8 equal pieces.

On a lightly floured surface, roll each piece of dough into
a small ball and pat into a flat circle about 4 inches in
diameter. Cut a steam vent in the middle of each circle.

In a large deep frying pan, heat 1 to 2 inches of
vegetable oil (enough oil to cover the flat of dough) to
350 degrees. Fry the dough pieces, one at a time and
turn once, about 1 minute on each side, or until golden.

Remove from hot oil and drain on paper towels.

Keep warm until ready to serve,
and sprinkle with powdered sugar.

