

Indian Bread

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

4 cups all-purpose flour
6 teaspoons baking powder
1 teaspoon salt
2/3 cup oil
1 1/2 cups milk

In a bowl, mix together the flour, baking powder, salt, oil and milk.

Grease a large frying pan. Place the dough into the frying pan over medium heat. Cook until the dough dries on the top.

Turn the bread in the pan and cook until done, about 10 minutes. If the bread begins to burn, lower the heat.

Per Serving (excluding unknown items): 3331 Calories; 161g Fat (43.6% calories from fat); 64g Protein; 405g Carbohydrate; 13g Dietary Fiber; 50mg Cholesterol; 5247mg Sodium. Exchanges: 25 Grain(Starch); 1 1/2 Non-Fat Milk; 31 Fat; 1/2 Other Carbohydrates.