

Lakota Skillet Bread (Gabubu Bread)

Serves 6, one 4" round piece of bread per serving

Ingredients

- 2 cups flour
- 1 Tablespoon baking powder
- 1 teaspoon salt
- 1 Tablespoon canola oil
- ¼ teaspoon sugar
- 1 ½ cups 1% milk



Instructions

Mix all the dry ingredients together. Make a small well in the middle of the flour and add the milk and oil. Mix together slowly and gently. You may need to add a little more flour to mix the dough until it is easy to handle. Separate dough into six balls.

Fry bread one piece at a time using a non-stick fry pan with 1 Tablespoon canola oil. Flatten dough with your hands, lay dough flat in hot, greased pan. Fry on low until golden brown. Flip dough and fry other side until golden brown, adding more canola oil as needed.



Chef's Notes

Tip: Grease your hands with canola oil when you handle the dough. It will keep the dough from sticking to your hands.