

## **Bannock Bread**

### Ingredients:

1 cup Whole wheat flour  
1/2 cup all purpose flour  
1/2 cup rolled oats (optional)  
2 tbsp sugar, granulated  
2 tsp baking powder  
1/2 tsp salt  
2 tbsp butter, melted  
1/3 cup raisins (optional)  
3/4 cup water, approx.

### Directions:

Stir together flours, oats, sugar, baking powder and salt. Add melted butter, raisins (if using) and water, ~ adding more water if needed to make sticky dough. With floured hands, pat into greased pie plate.

Bake in 400 F oven for 20-25 minutes or until browned and tester comes out clean. Cut into wedges. Serves 6

**VARIATIONS:** In place of raisins you can add chopped dried apricots or fresh berries.