

## **Shoshone Bread**

### **Ingredients**

- 1 1/3 cups Powdered Milk
- 6 2/3 cups Flour
- 2 2/3 tbs Baking Powder
- 2/3 tsp Salt
- pinch of Sugar
- 1 cup Water or more if needed

### **Directions**

Grease 13 x 9 x 2 Baking Pan. Place pan on warm burner until needed.

Mix dry ingredients well. Add enough water to dry ingredients until dough is sticky.

Bake in preheated oven at 425 degrees F. for 1/2 an hour until golden brown.

Bread should sound hollow when center is tapped.

Bread can be flipped over and cooked longer if bottom is not cooked enough.

VARIATION: Add 1 cup Canned Milk instead of Dry Milk.