



How to Make Bannock Bread over a Campfire

1. Start a campfire in a designated campfire ring. Please be mindful of safety precautions and check with the fire service for a permit or any warnings.
2. Mix 2 cups of flour, 2 teaspoons of baking powder, 1/2 teaspoon of salt, 1 tablespoon of olive oil, and 3/4 cup of water together until you get a dough consistency.
3. Find a stick a little thicker than the average s'more marshmallow stick.
4. Take a pinch of the dough and wrap it around the end of the stick.
5. Roast the bread over the fire until it is golden brown or cooked all the way through.
6. Enjoy your bannock bread while its warm!
(Cinnamon butter is a GREAT addition.)