

# Bacon & Cheddar Bannock



## Ingredients

3 cups / 750 mL all-purpose flour  
2 Tbsp / 30 mL baking powder  
1 tsp / 5 mL salt  
1 cup / 250 mL water  
3 Tbsp / 45 mL canola oil  
6 strips thick-cut bacon, cooked, drained and coarsely chopped  
½ cup / 125 mL shredded cheddar cheese

## Directions

1. Preheat oven to 375°F.
2. In large bowl, combine flour with baking powder and salt.
3. Pour water and oil over flour mixture.
4. Add bacon and cheese. Stir with fork until mixture comes together.
5. Turn dough out on lightly floured surface and knead gently, about 10 times.
6. Pound dough into a ball, then slowly expand the dough by making it into a flat circle, about ¾-inch to 1-inch thick.
7. Bake in preheated oven on parchment-lined baking sheet for about 25 minutes or until bottom is golden.
8. Remove from oven and let cool on wire rack. Slice into 12 equal wedges.

## Additional Info

- **Cut:** Bacon
- **Prep Time (Minutes):** 20
- **Cook Time (Minutes):** 25
- **Number of Servings:** 10-12