



Lagalet (Bannock)

with Alex Pelletier & Beatrice Pelletier

SERVINGS: MANY

PREPPING TIME: 15 MIN

COOKING TIME: 30 MINS

Ingredients

la farinn	flour
la poudre de pate - groo	baking powder - 1 tbsp.
chouyayr	
li sel	salt
li diloo	water

Directions

1. Ashtaw tout awn samble: la farinn, la pudre de pate, li sel, li diloo.
2. Ta pate oushishtaw apray mamcon.
3. Ta galet akwa ashtaw didoon.
4. La galet de plaw (li fournoo) pour traant minute karant sawn.

1. Add together: flour, baking powder, salt and water.
2. Mix your dough, then flatten it out
3. Put it in a bannock pan (baking sheet).
4. Bake for 30 mins at 400 degrees (F).



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