

## Bacon & Cheddar Bannock



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

### 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 a large bowl, combine flour with baking powder and salt.
3. Pour water and oil over the flour mixture.
4. Add bacon and cheese. Stir with a fork until the mixture comes together.
5. Turn dough out on a 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.