

## Bannocks

INGREDIENTS	OVEN
200g plain flour 1 level teaspoon bicarbonate of soda 2 level teaspoons cream of tartar or 200g SR flour 1 level teaspoon baking powder  25g margarine milk	210°C/Gas 7

## METHOD

1. Set oven and flour a baking tray.
2. Sieve flour, bicarbonate of soda and cream of tartar.
3. Rub in marg.
4. Add enough milk to form a dough.
5. Lightly flour the table and turn dough onto the table.
6. Knead gently.
7. Cut into squares and place on a baking tray.
8. Bake until golden brown.
9. Place in a clean cloth to cool.

