

Scones/Fry Bread

Foods 1

In class recipes

Thicker oil such as: corn oil vegetable oil, peanut oil, for frying
Premade roll/scone dough as desired per person
desired toppings

To thaw frozen rolls: Place in refrigerator overnight OR place on a microwave safe plate. Microwave them for 30-45 seconds; until soft and squishy. Using a lightly floured rolling pin, flatten each roll.

Pour oil into a saucepan, about 1.5 inches worth. Heat oil on your stove at a medium high heat.

Before putting dough into oil, test your oil readiness by sprinkling a couple drops of flour into the pan. If it bubbles and pops, it's ready to cook! TURN THE OIL DOWN to a medium heat to avoid over cooking dough

Slide one flattened roll into the hot oil at a time, very carefully to avoid popping/splattering of oil. Let it fry for 30-45 seconds- until it's a nice golden brown color. Flip it over using tongs to fry the other side.

Once done place on paper-towel covered plate to absorb the excess oil. Continue to add layers of paper towels and fried dough until you've made them all.

Top with desired toppings such as butter, honey, cinnamon sugar, powdered sugar, syrup, fruit, etc.