

Hot Momma Fry Bread

HOT MOMMA FRY BREAD

INGREDIENTS

- 2 Cups AP Flour
- $\frac{3}{4}$ tsp Salt
- 1 tsp Hot Momma Seasoning, any flavor
- 3 tsp Baking Powder
- 1 Cup warm water
- Oil for frying

DIRECTIONS

Combine dry ingredients with water. Hand mix until dough forms. Let sit for 5 minutes. Divide dough into golf sized balls. Roll dough into $\frac{1}{2}$ " thick circles. Fill frying pan with 1-2" deep with oil. Heat oil to 350*. Fry dough until golden and "poofs". Flip to the other side until golden. Set on paper towel lined pan to drain excess oil. Ac-salsa-rize!