

Seneca Ghost Bread

Ingredients

- 2 cups all-purpose flour
- 1/4 cup dry milk (optional)
- 2 tsp baking powder
- 1/8 tsp salt
- 1 cup warm water
- 1/4 cup shortening or lard

Directions

In a large bowl, combine the flour, dry milk (if using), baking powder and salt. Add water and mix well. Divide the dough into four equal parts and shape with your hands into four pancakes.

Heat a skillet over medium heat. Add the shortening and melt. Add pancakes to the skillet and cook until golden brown, turn and repeat.