

Bannock Bread with Berry Compote

Ingredients

For the bannock

- 2 cups flour
- 1 1/2 Tbsp baking powder
- 1/2 tsp sugar
- 1/2 tsp salt
- 1 3/4 cup warm water
- 1/2 cup cooking oil

For the berry compote

- 2 cups fresh or frozen berries of your choice
- 1/2 cup sugar
- juice and rind of 1/2 lemon
- pinch of salt

Directions

Prepare the bannock

Preheat oven to 450°F. Grease a baking sheet.

Place flour, baking powder, sugar and salt in a large bowl and mix well. Make a well in the center and add the water and oil to this well. Using a fork, mix well, until all ingredients are combined. Using your hands, slap and knead it into a uniform and flexible dough. Allow to rise for five minutes. Transfer to the prepared baking sheet and tap with your hands until it spreads. Poke all over with your fork.

Bake for 15 to 20 minutes.

Prepare the berry compote

Add the berries to a medium saucepan and cook over medium heat until soft. Add the sugar, lemon juice and rind and a pinch of salt. Cook, stirring, until the sugar is dissolved.

Serve the berry compote over the bannock.