

Pan de Campo

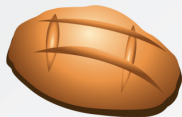
RECIPE

Pan de Campo is Spanish for "camp bread." It's the official state bread of Texas. Travelers used to mix the dough and cook the bread over the campfire in iron pots called Dutch ovens. Today you can make the same bread right in the oven. Sam and I ate our bread by the fire with jam. Eat yours however you like!



INGREDIENTS

- 2 cups flour
- 1 tsp salt
- 2 tsp baking powder
- 1 tsp sugar
- ½ cup cold milk
- ¼ cup cooking oil
- Optional extras: orange zest, cinnamon, raisins



Servings: About 10 slices
Total time: About 35 minutes
Active time: About 20 minutes

INSTRUCTIONS

1. Preheat the oven to 400 degrees Fahrenheit.
2. Mix the dry ingredients in a large bowl.
3. Mix in the wet ingredients. Knead lightly.
4. Roll the dough into a circle about an inch thick.
5. Bake in a well-greased pan for 10-15 minutes.
6. Let the bread cool, tear it into hunks and serve with your favorite jam or preserves!