

Deep Fry Bread with a Bread Maker Machine

<https://thecraftyblogstalker.com/scones-recipe-deep-fried-bread/>



Ingredients:

- 1 3/8 cup room temp water
- 2 Tablespoons softened butter or margarine
- 1 3/4 teaspoons salt
- 4 cups bread flour
- 2 tablespoons dry milk
- 2 tablespoons sugar
- 2 1/4 teaspoon active dry yeast

Instructions:

1. Follow the instructions per your Bread Maker to make the dough.
2. In a large skillet heat 1/2 -1/3 inch of oil on medium-high heat.
3. Take a handful of bread dough and roll it out on a floured surface. You don't want the dough too thin, it should have some thickness.
4. When the oil is nice and hot begin laying the dough in the pan.
5. Cook about 1-2 minutes on each side or until golden brown.