Indian Fry Bread

INGREDIENTS

1 Rhodes roll per student

Oil for frying

Cinnamon sugar for topping

DIRECTIONS

1. Stretch/roll out each roll into a 7” circle. Put a hole in the center of the rolled out dough.
2. Heat oil to 375°. Fry each roll in oil until light brown.
3. Drain on paper towel.
4. Top with cinnamon sugar mixture or butter.
5. Serve warm.