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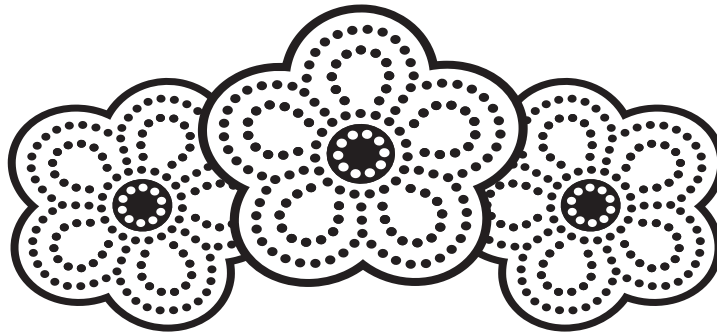
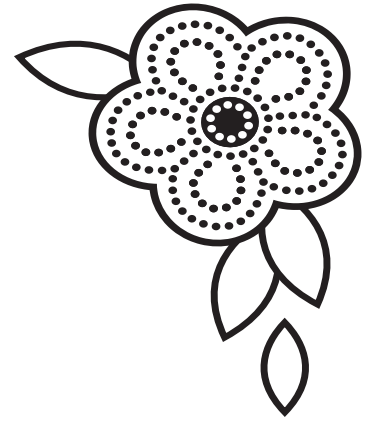
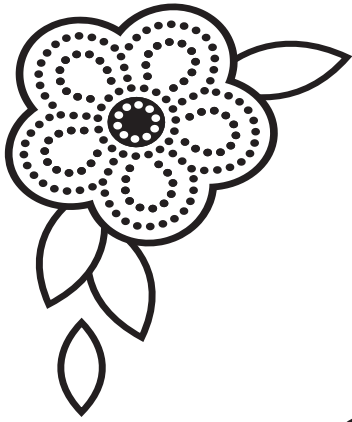
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# Colouring Book

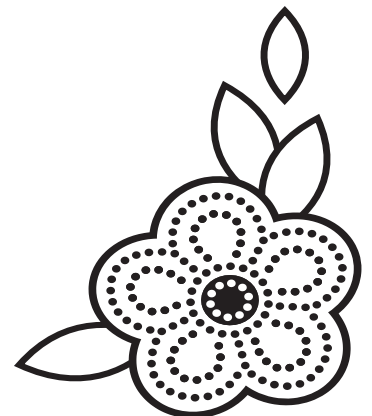
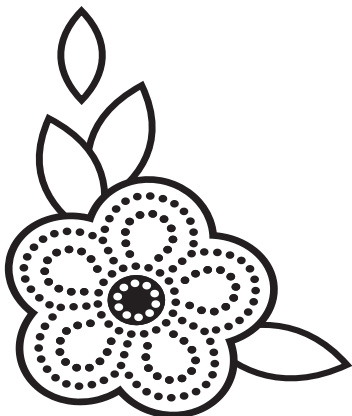
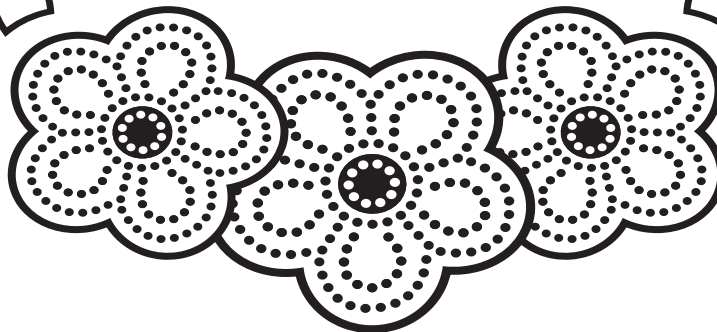




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**Your dream  
does not have an  
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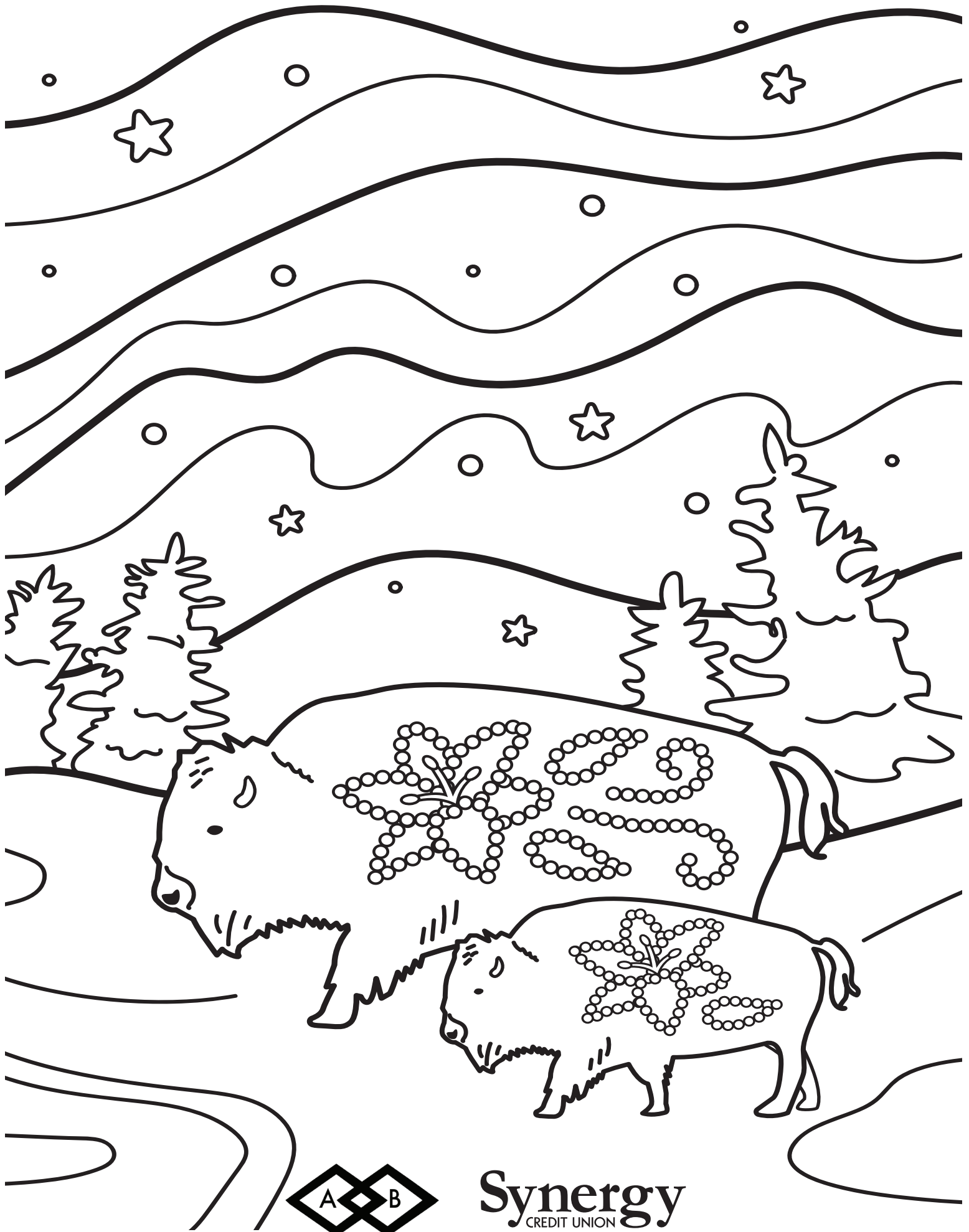
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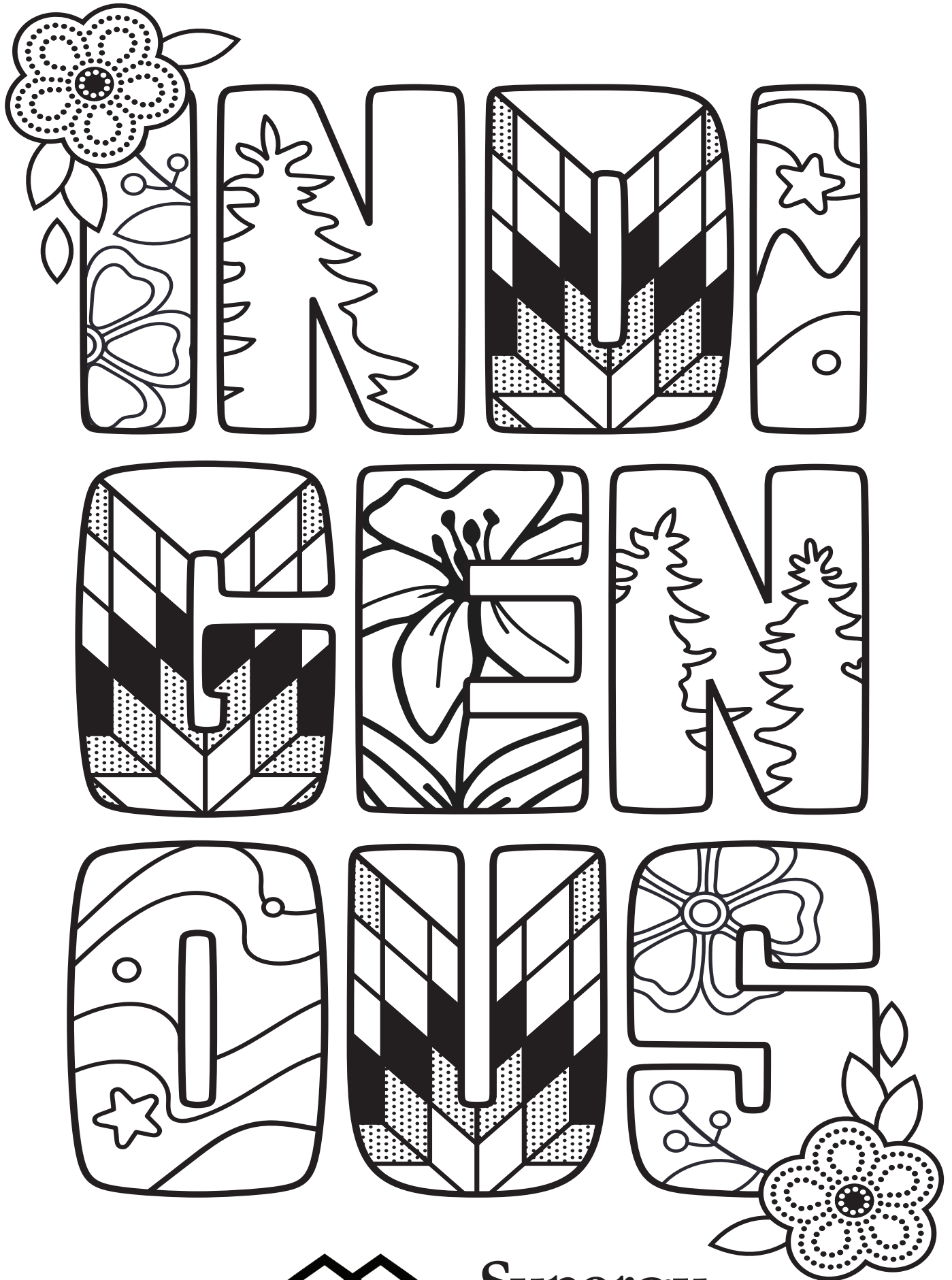


# Every Child Matters



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# Fried Bannock

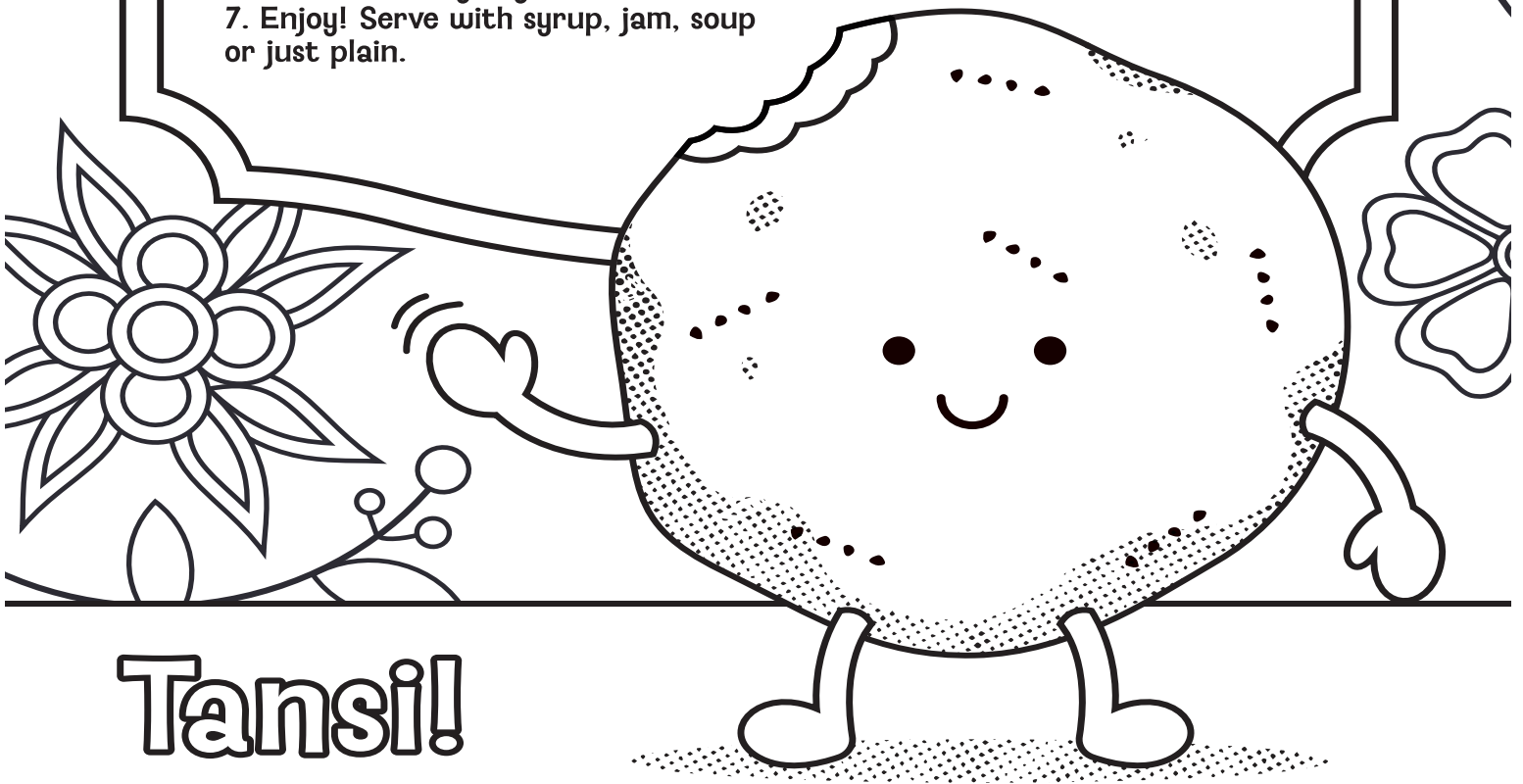
## Ingredients

2 cups flour  
2 tsp baking powder  
3/4 tsp of salt

2 Tbsp unsalted cold butter  
3/4 cup warm water  
Vegetable Oil

## Directions

1. Mix dry ingredients in a medium bowl.
2. Add cold butter using a pastry blender or your fingers.
3. Add warm water and stir until a soft dough forms. Add more flour if dough is sticky. Cover bowl and let sit for 15min.
4. Warm up 3/8" oil to 375°F in a large deep pot.
5. Divide the dough into 8-10 pieces. Roll each piece into a thin 5" round, about 3/8" thick.
6. Carefully lower each piece into the pot. Let it cook for 60 seconds on each side until light golden brown.
7. Enjoy! Serve with syrup, jam, soup or just plain.



## Tansi!

My name is Banny, named after a popular Indigenous fry bread, bannock. With help from an adult, here is a bannock recipe to try in the kitchen!