

The

# YUKON ASSIGNMENT

## Traditional

Cover the bottom of a steel billy can with flour to stop the bread from sticking. Place the dough round in the middle with plenty of space for expansion. Score a cross on top. Place the can in the coals and check regularly until brown on the crust and sounding hollow when tapped.

## Pizza

Stretch the dough out or roll it with a clean drinks bottle. Cover with your toppings of choice. Bake on double layer of aluminium foil (crimp the edges so you can pull it out again) on the hot embers. Finish melting the top using a smouldering log or go the whole hog and build a fire reflector/oven! Calzone works really well too.

## Pockets

Make a small pocket of dough. Fill with jam, cheese, syrup, chocolate, anything really. Close the dough and wrap in foil. Bake in embers.

## Twists

Roll out a sausage of dough and wrap it around a stick.



## Bannock

This simple spin on a trail classic will quickly become the mainstay of your expedition cuisine. Traditional Bannock hails from Scotland where it is very unlucky to cut it. It should instead be broken and shared. This kind of quick bread is also present in many cooking cultures around the World including the Apache, Inuit, and Evenk. What's not to love?!

*Keep It Simple - 3, 2, 1!*

**3 Cups or handfuls of Plain Flour**

**2 Cups or handfuls of Milk Powder**

**1 teaspoon of Baking Powder**

Mix together in a bowl, billy can or plastic freezer bag. Try to get as much air into it as possible. Surface should look like a crevasse field. Add water bit by bit until you have a stiff dough.

*Top Tip: Pre mixing these ingredients in a ziplock bag saves time and mess in the field*

309 Calories per 100 grammes