

Watnatlutę - with Neil Cornelius

Check the oven for pans

Turn the oven on to 400 degrees kayé: tewł'nyáwelu'

put the parchment paper on the bottom of the pan teyowiskwat kayatuhseh

Ingredients

3 cups flour	ahsł ni: katikapslat othé:tsheli'
4 teaspoons baking powder	kayé: swatokwá:slat watúkwas
1 teaspoon baking soda	uska swatokwá:slat tekniyé:nas watúkwas
pinch salt	ohstuha tyohyo:tsis
stir	łtekawłli
3 cups of buttermilk	ahsł nikatikapslake kanu'tathé:tu

Directions

mix dry ingredients first

mix all ingredients

put down the dough-rolling paper

he turned dough twenty times

use knuckles to knead dough katsihko:tú:

waktsihkotúni'(I knead) ta:thúni' wahatsihkotúni' (he kneaded it)

pat it out(roll out\spread out dough)

he cut into pieces lakwé:taluko:

put into the pan nłki' káksaku łhatáne'

cook for 20 minutes tewashł minit yłsatna'tálu

Extra Words used in video:

skatikapslat - 1 cup	tekatikapslake - 2 cups	tsha'tekatikapslí - half a cup
ahsł nikatikapslake - 3 cups	shekuyá: ohstuha - little more	yonekawístu - cold water
náhte' né: kuwa:yáts - what is its' name		