Kana’talako - Indian Cookies with Neil Cornelius

Check the oven for pans

Turn the oven on to 400 degrees kayé: tewʌ’nyáwelu̱’

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

put down the dough-rolling paper

Ingredients

3 cups flour	ahsʌ ni: katikapslake othé:tshe̱li’
6 teaspoons baking powder	yá:yak swatokwá:slat watúkwas
2 teaspoons cinnamon	tewatokwá:tslake̱ cinnamon
pinch salt	ohstuha tyohyo:tsis
1 cup sugar	skatikapslat onutakeh
1 cup raisins	skatikapslat raisins
1 egg beaten	uska watahwalih o’nhúhsa̱’
1 3/4 cup milk	uska khále’ 3 quarter onúta̱’
1/3 cup oil	1 third skatikapslat kʌ:y̱é̱:

Directions

mix dry ingredients first

mix wet ingredients, milk, egg, oil

mix all ingredients together

use knuckles to knead dough katsihko:tú̱:

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

pat it out(roll out\spread out dough)

cut out cookies (circles)

brush extra flour off

how many will you get out of this?

18-20 pieces

one more

cook for 20 minutes tewashʌ minute yʌsatna’tálu