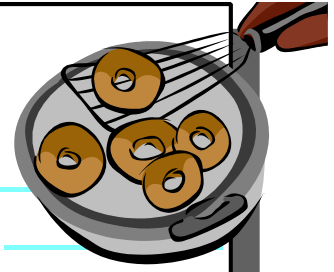


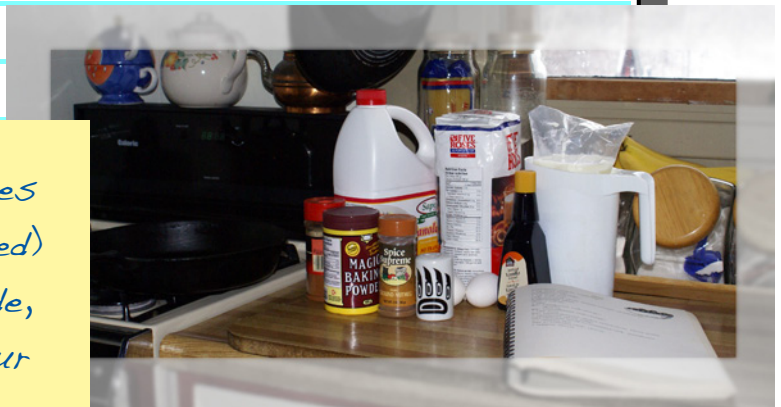
# Hoyan



- 1 cup skatikápslat owiskla onutákelí' *white sugar*
- 4 tbsp kayé: watokwa'tslowá:ná owistohselí' *butter*
- 2 onhúsa *eggs*
- 1 cup skatikápslat onúta' *milk*
- 3 cups Áshá nikatikápslake othé:tli' *flour*
- 1/2 tsp tshatewatokwatsliyo tyohyó:tsis *salt*
- 3 tsp Áshá ká'niwatokwatsla watu'kwatha' *baking powder*
- 1 tsp úska ká'niwatokwatsla *vanilla*
- 1 third of bottle ká:yé: *cooking oil for frying (use enough to cover bottom of fry pan)*

Mix the first 4 ingredients together. Then in a larger bowl, mix the next (dry) 3 ingredients. Next stir together the wet mixture into the dry mixture. After blended together roll out onto a pasty board, and cut out the hoyan into donuts or other shapes. \*\*Make sure to ask an adult to preheat the cooking oil in the kitchen while cutting out the shapes.\*\*

*Cook donut until side edges start looking brown (cooked) about 2-3 minutes per side, depending on how high your oil is heated. Recommend Med-High heat then lower to med low if donuts brown too fast*



# HOYAN HOYAN



skatikápslat



tyohyó:tsis

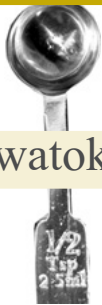


ka'niwatokwatsla  
tsha'tewahsana

watukwatha'



tsha'tewatokwatsli



owistohseli'



otetsheli



owiskla onutakehli



watokwatsló:wan



onhusa'

