INGREDIENTS
4 1/2 cups flour
2 tsp. baking powder
1 tsp. salt
2 cups tepid water
1 cup melted lard

INSTRUCTIONS
1. Mix first three ingredients in a bowl
2. Make a well in the middle of the mixture
3. Add lard and water into well
4. Slowly mix from the middle
5. Knead about ten times
6. Flatten and pierce with a fork or spoon
7. Place in a lightly greased fry pan (cast iron is better)
8. Bake in oven at 450° F for 20 to 30 minutes and enjoy!