

# Campfire Bread on a Stick

## Ingredients

**Plain flour** 1 mug

**Salt** a pinch

**Olive oil** 1 tbsp

**Cold water**

**Sticks (greenwood is best)**



### STEP 1

Mix the flour and salt together in a large bowl. Pour in the oil and a few splashes of water, then bring the mix together with your hands.



### STEP 2

Add more water a little at a time to form a dough. If you over do it with the water, don't worry, just add a little more flour.



### STEP 3

Dust your hands with a bit of flour, pull off a quarter of the dough and roll it between your palms to form a long sausage shape.



### STEP 4

Twist the rolled dough around your stick; choose one long enough to keep your hands from getting too close to the fire.

### STEP 5

Hold the twisted dough above the hot embers, rotating the stick until the bread turns golden brown on all sides. Eat while warm.

