

Honey Butter Fry Bread That Melts in Your Mouth

4 tablespoons unsalted butter, melted



OVEN
350°F

TIME
2 to 3 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the fry bread:

2 cups all-purpose flour
1 tablespoon baking powder
1/2 teaspoon salt
1 tablespoon sugar
3/4 to 1 cup warm water
Oil, for frying

For the honey butter:

4 tablespoons unsalted butter, melted
3 tablespoons honey
Pinch of salt
Optional toppings:
Powdered sugar
Ground cinnamon
Extra honey for drizzling

DIRECTIONS

1. In a large bowl, whisk together the flour, baking powder, salt, and sugar.
2. Add the warm water gradually, stirring until a soft dough forms.
3. Knead gently for 2 to 3 minutes until smooth.
4. Cover the dough and let it rest for 10 to 15 minutes.
5. While the dough rests, stir together the melted butter, honey, and a tiny pinch of salt. Set aside.
6. Heat about 2 inches of oil in a deep skillet or heavy pot to 350°F.
7. Divide the dough into 6 to 8 pieces. Flatten each into a small round or oval, about 1/4-inch thick.
8. Fry each piece one at a time or in small batches for 1 to 2 minutes per side, until puffed and golden brown.
9. Transfer to a paper towel-lined plate briefly to remove excess oil.
10. Brush generously with the honey butter while the fry bread is still warm.
11. Serve immediately with extra honey, powdered sugar, or cinnamon if desired.

SWAPS & NOTES

All-purpose flour works best for a classic fry bread texture, but self-rising flour can work in a pinch if you reduce the baking powder and salt.

The dough should feel soft and pliable, not dry or overly sticky.

Add warm water gradually so you can control the texture.

For the honey butter, use a mild honey if you want a more classic sweet finish, or a darker honey for deeper flavor.

TIPS FOR SUCCESS

The most important part of this recipe is keeping the oil at a steady temperature.

If the oil is too cool, the fry bread can turn greasy.

If it is too hot, the outside browns too fast while the inside stays undercooked.

A steady 350°F gives you the best texture and color.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/honey-butter-fry-bread-that-melts-in-your-mouth/>