

"Johnny Bread was a Sunday morning staple in my Bermuda home — warm, buttery, and made with love. I remember my grandmother mixing it by hand while we waited eagerly for it to come out of the pan. It's simple food, but full of soul — the kind of dish that brings everyone to the table.

Now, even here in the UK, the smell of Johnny Bread cooking takes me right back to those island mornings."



- Ingredients
- 2 cups all-purpose flour
- 2½ tsp baking powder
- 1 tsp salt
- 2 tbsp sugar
- 3 tbsp unsalted butter (softened)
- ¼ cup milk (add more as needed for a soft dough)
- 1 tbsp vegetable oil (for frying or brushing)



## Bermudian Johnny Bread



Serves: 6-8



Prep Time: 10 mins |

Cook Time: 20 mins |

Total Time: 30 mins

### Method

1. Mix the Dry Ingredients:
2. In a large bowl, combine flour, baking powder, salt, and sugar.
3. Add the Butter:
4. Rub the butter into the flour mixture with your fingers until it resembles coarse crumbs.
5. Add Milk and Form Dough:
6. Gradually pour in milk, mixing gently until a soft, smooth dough forms.
7. Shape and Cook:
8. Divide into small rounds or flatten into a large disc.
  - Pan-Fried Version: Heat oil in a skillet over medium heat and cook each side until golden brown (about 3–4 minutes per side).
  - Baked Version: Bake at 190°C (375°F) for 20–25 minutes, until golden and firm.
9. Serve Warm:
10. Serve with butter, honey, jam, or alongside codfish breakfast or stew — true Bermudian comfort food.

### CHEF WILL'S TIPS:

- Chef Will's Tip !!
- For a golden crust, brush a little melted butter over the bread right after cooking. It gives that perfect shine and rich flavour Bermudians know and love.
- Chef William Smith Local
- [www.willsmithkitchen.com](http://www.willsmithkitchen.com)
- [@WillSmithKitchen](#) "Bringing Local Flavor to Every Table"