

Mandazi

Makes: 32

Recipe source: www.tasty.co

Preparation time: 25 minutes

Cooking time: 25 minutes

Ingredients:

3 cups plain flour,
plus up to 1/2 cup more for dusting
1/2 cup sugar
1 1/2 teaspoons baking powder
2 teaspoons ground cardamom
1/2 teaspoon salt
1 egg, beaten
1 can coconut milk, 1 can (400 mL)
oil, for frying

What to do:

1. In a large bowl, whisk together the flour, sugar, baking powder, cardamom, and salt.
2. Make a well in the centre, then use a rubber spatula to mix in the egg and coconut milk until the dough comes together.
3. Turn the dough out onto a floured surface and knead until smooth.
4. Divide the dough into 4 portions.
5. Roll out 1 portion of dough into a circle about 6 mm thick. Cut into 8 triangles.
6. Repeat with the remaining dough portions.
7. *Heat the oil in a large pot until it reaches c.
8. *Working in batches, fry the mandazi for 2-3 minutes per side, until golden brown. Drain on paper towels.
9. Optional: Sprinkle with icing sugar.

Notes:

- * denotes Adult supervision required.
- These webpages have a description of how to know the oil is at the right temperature without using a thermometer.
 - <https://www.taste.com.au/quick-easy/articles/how-to-test-oil-for-deep-frying/ueec4ofs>
 - <https://www.thespruceeats.com/cooking-oil-heat-2356059>