

Mandazi (Kenyan Doughnuts)

Ingredients: (To Serve 6)

1. Two cups warm water
2. Four cups White wheat Flour
3. One teaspoon baking powder
4. Half a cup sugar
5. Pinch of salt
6. Two tablespoons butter or margarine
7. Quarter cup warm milk
8. One egg, lightly beaten (Optional - can use Yoghurt)
9. Corn oil for deep-frying.



Method:

When preparing the dough, bring all the liquid ingredients to room temperature and knead them together with the dry ingredients until the dough is smooth. To make sure that the Mandazis are not oily, use hot corn oil for cooking. Test the oil by putting a small piece of dough into the pan. The dough should gradually sizzle and turn brown.

You know that you can cut whatever shapes you want for the Mandazi before throwing them into the hot oil. (Did I say throw? Do not throw, the oil will splash on you and its usually about 360F)

All information and photo retrieved from:

[http://www.internationalrecipes.net/find/Mandazi%20\(Kenyan%20Doughnuts\)](http://www.internationalrecipes.net/find/Mandazi%20(Kenyan%20Doughnuts))