



INGREDIENTS:

- 1 egg, beaten
- 1/2 cup sugar
- 1/2 cup milk
- 2 tbsp melted butter
- 2 cups white flour
- 2 tsp baking powder

MAKE MANDAZI

Mandazi is a form of fried bread that originated on the Swahili Coast. They are a bit like donuts and are normally eaten with tea (chai) or coffee.

Mix all the ingredients together at room temperature, adding more flour if necessary. The dough should be soft, but not sticky. Roll the dough on a lightly floured board until it is about 1 cm thick. Cut into triangles and fry in hot oil until both sides are golden brown. Remove the mandazi from the oil and drain on paper towels. Mandazi are best served warm.

WHY NOT TRY...

- Sprinkle some powdered sugar over the hot mandazi.
- Add about a 1/2 teaspoon of cinnamon, ginger, all-spice, or cardamom to the dough.
- Substitute pineapple, orange, or lemon juice for the milk.
- Add some shredded coconut to the dough.

