

Soft Mini Mandazi

Servings: 6

Prep Time: 1h30min

Cook Time: 20min



Ingredients

- 1/2 cup (120 mL) warm water
- 2 teaspoon active dry yeast
- Evaporated milk (5 ounce , 147ml can) or 3/4 cup canned coconut milk
- 1 large egg
- 1/2 cup , (100 g) sugar
- 1 teaspoon salt
- 3 1/2 – 4 cups all purpose flour (435-500 grams)
- 1/4 cup grated coconut or coconut flakes
- 1 teaspoon crushed cardamom spice
- 1 teaspoon grated nutmeg or cinnamon
- powdered sugar or cinnamon sugar to sprinkle
- Vegetable oil for deep frying

Directions

1. In a large bowl add the warm water, evaporated milk, salt, sugar and yeast. Set aside for 5 minutes. Add egg mix.
2. Then add 3 1/2 cups flour, cardamom, nutmeg, grated coconut and continue mixing by hands or in a stand mixer .
3. Turn dough on a lightly floured surface, knead dough until all the ingredients have been fully incorporated and the dough is not too sticky, when touched, gradually add the remaining flour if you need to, err on the side of less flour than more flour. Mix dough until smooth about 1 -2 minutes.
4. Place dough in a greased bowl, turning once to coat. Cover Loosely with a clean cloth and let rise in a warm, draft-free place for 1 to 2 hours or until doubled.
5. Roll out dough in to 1 inch thick. Cut in bite size
6. In a large, sauce pan pour vegetable oil, until it is at least 3 inches (or about 5 centimeters) high (too little will result in flatter mandazi and place on medium heat until oil is 350 degrees.
7. Fry until golden brown about 3-5 minutes depending on size. Remove with a slotted spoon and drain on paper napkin. serve warm