

Maandazi



INGREDIENTS

1. 1 cup flour
2. 1 ^{1/4} teaspoons baking powder
3. 2 tablespoons sugar
4. Pinch salt
5. 1 egg
6. 1/4 cup water
7. Oil

Method:

1. Sift flour and baking powder together. Add sugar and salt.
2. Beat egg well and add water. Stir egg mixture into flour and mix until soft dough is formed. Add more water if necessary. Knead dough in the bowl until smooth but not sticky. Dough should leave the sides of the bowl cleanly.
3. Cover with a towel and let rise in a warm place about 30 minutes. Roll out dough on a floured board until 1/2 inch thick.
4. Cut into squares, strips, or triangles. Fry in deep fat until golden brown. Drain on absorbent paper.