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Ingredients

- 3 cups all-purpose flour
- ½ cup coconut milk
- ½ cup sugar
- 1 egg
- 1 teaspoon active dry yeast
- ½ cup warm water
- 1 tablespoon vegetable oil
- ½ teaspoon salt
- 1 teaspoon cardamom
- 1 teaspoon cinnamon
- Vegetable oil for frying

Preparation Method

1. In a small bowl mix the yeast and warm water and stir. Let sit for 5 minutes until yeast dissolves.
2. In the bowl of your mixer, add flour, salt, cardamom and cinnamon and mix. Add vegetable oil, egg, coconut milk, sugar and yeast mixture.
3. Using the hook attachment mix everything until the dough is not too sticky and it no longer sticks to the side of the bowl, add additional flour as needed. (if you do not have a mixer, no problem you can mix ingredients by hand, then knead)
4. Place the dough in an oiled bowl and cover with plastic wrap. Let it rest for about an hour until the dough rises a bit.
5. When ready to cook, light your **Envirofit SuperSaver Charcoal Jiko** using little charcoal.
6. Heat oil in a frying pan over medium heat by slightly closing the **SuperSaver Charcoal** air regulator.
7. Cut the dough into about 6 pieces to make it easier to roll and cut. Roll each piece so that the dough is about 1 cm in thickness. Cut into triangles and place in hot oil. Fry on both sides. Place the mandazi on paper towels to soak up the oil. Repeat with remaining dough.
8. Sprinkle with powder sugar and serve it with Chai to your family and see them enjoy and want more!



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