



Typical Kenyan breakfast with a Kaluhi Twist, my lime zest and roasted cardamom maandazi will be your next addiction!

Ingredients

1 cup of self raising flour

1/2 a cup of hot water

1 tablespoon of lime zest

3/4 cup of plain yogurt

5 tablespoons of sugar

1 tablespoon of butter

1/2 a tablespoon of crushed cardamom

Method

In a large bowl, add the hot water and mix in the sugar and the cardamom. Once dissolved (the sugar that is) add the flour and mix it in. Bit by bit, add the plain yoghurt and knead the dough.

Add the lemon zest and fold it in. Create a bore in the dough and add the melted butter. Knead the dough until it no longer sticks to your hands or the bowl.

Roll out the dough and with a cookie cutter or a round cup, shape your maandazi.

Heat your oil and fry the maandazi until they are golden brown on each side.



SERVE WITH: warm milk/ hot tea/coffee

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/lime-zest-cardamom-maandazi/>