



My new favorite guilty pleasure that have all my favorite flavors will be your new addiction.
Best mitai recipe EVER!!!!



Ingredients

1 cup of self raising flour

3/4 cup of coconut cream powder

2 tablespoons of sugar

1 tablespoon of lemon zest

1/2 a teaspoon of iliki (cardamom)

1 cup of milk

4 tablespoons of sugar

1 tablespoon of lemon zest

1 cup of water

1/2 a teaspoon of vanilla extract

Method

In a bowl, add all your dry ingredients (sugar, coconut cream powder, flour, cardamom and lemon zest) Milk it all up. Add you milk BIT BY BIT and mix it into the dry ingredients. Once everything is JUST incorporated, begin kneading your dough for about 15 min. Allow the dough to rest for about 1/2 hours. Once done, roll it out, cut up squares and fry in some hot oil. Once golden brown, set aside.

For the syrup, add all the ingredients into a sufuria and heat on medium low heat. Stir from time to time, and once the syrup has attained a consistency similar to that of honey, add to it your warm freshly made mitai and gently toss until they are coated. Remove from heat and arrange them on a tray for the syrup to dry up. Once that is done, dig in!



SERVE WITH: Some warm unsweetened milk/tea/coffee or on their own!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/iliki-lemon-zest-mitai/>