



labania za maziwa

Nothing better than something sweet to snack on or to have after a delicious savory meal!
Labania za Maziwa are more often than not, top on my list <3<3



Ingredients

1 cup of milk powder

6 tablespoons of sugar

1/2 a cup of oat flour

1 cup of water

1 teaspoon of ground cardamom

2 tablespoons of butter

1/2 a teaspoon of nutmeg

Rolled oats for garnish

Method

Sieve the milk powder and the oat flour together. Set aside.

In a sufuria, add the sugar and water followed by the cardamom and nutmeg. Let this simmer to a boil until it turns syrupy. There after, add the milk powder +oat flour mixture and immediately start mixing it in. Once totally combined, remove any lumps if any. Once the mixture turns ball like and pulls away from the sufuria, it is ready.

Place this on a greased container, level it and press some rolled oats over the top. Let it cool for about 30 minutes. Cut them into any shape you want then serve.



SERVE WITH: on their own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/labania-za-maziwa/>