

## Mendazi Recipe

### Ingredients

1 kg wheat flour  
1 tablespoon yeast  
1 tablespoon baking powder  
3 tablespoons of sugar (brown or white)  
Oil  
Hot water  
A pinch of salt

### Method

1. Mix the wheat flour, yeast, baking powder, sugar, a pinch of salt and a little oil together.
2. Knead the mixture on a floured surface.
3. Leave the mixture to prove for about 30 minutes.
4. Roll the dough out on a floured surface to about 1 cm thick.
5. Cut into strips and then cut diagonally into smaller diamond like shaped pieces.
6. Repeat until you have used all your dough.
7. Put a pot of oil on heat and add some of the dough for about 5/6 minutes, turning halfway.
8. Let the oil cool before doing this with your next batch.
9. Enjoy! And don't forget to clean up.