

Kenyan coffee party

Mandazi



Kenyan coffee is renowned around the world, and there's no better accompaniment than a freshly made mandazi. These light, fluffy doughnuts are enjoyed across Kenya and are perfect for sharing with friends and family over a cup of coffee or tea.

Hosting a World Tea Party is a wonderful way to discover new flavours, celebrate Kenyan culture and support the hardworking animals that play such an important role in the lives and livelihoods of many communities.



Top tip...

Fresh fruit is also a favourite treat in Kenya, with mangoes, passion fruit, pineapple and watermelon among the most popular choices.

For a refreshing addition to your tea party, why not serve a colourful fruit salad alongside your mandazi?



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**Working
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Mandazi

Ingredients



- 1 egg, beaten
- 100g sugar
- 120ml milk
- 30g butter, melted
- 250g white flour
- 2 teaspoons of baking powder

Instructions



Preparation 10 minutes



Cooks in 5 minutes

- 1 Bring all the ingredients to room temperature before mixing them together, adding more flour if necessary. The dough should be soft, but not sticky.
- 2 Roll the dough on a lightly floured board until it is about 0.5cm thick.
- 3 Cut into triangles and fry in hot oil until both sides are golden brown.
- 4 Remove the mandazi from the oil and drain on paper towels.
- 5 For added sweetness, sprinkle some powdered sugar over the hot mandazi.
- 6 Mandazi are best served warm.

Notes

To add some extra flavours, try adding half a teaspoon of cinnamon, ginger, all-spice or cardamom to the dough or a combination of these spices (total of half a teaspoon). For a healthier option, use 125g of white flour and 125g of wheat flour.