

A favorite of our Africa partner, Shazmin of Twiga Tours, this lightly sweet, fried bread is commonly enjoyed as a breakfast staple during holiday celebrations.

INGREDIENTS:

- 1 cup coconut milk warm**
- 5 tbsp sugar**
- 2 tsp dry active yeast**
- 3 cups all-purpose flour**
- 1 tsp baking powder**
- 1½ tsp cardamom powder**
- ½ tsp salt**
- 4 tbsp butter, melted**
- 1 egg, room temperature**
- Oil for deep frying**

DIRECTIONS:

In a bowl, stir together the coconut milk, 1 tbsp sugar, and yeast. Let the mixture stand for about 5 minutes, or until the yeast is foamy and dissolved.

In another bowl, sift the flour, then add in the rest of the sugar, baking powder, cardamom, and salt. Whisk together till well combined.

Once the yeast is foamy, add in the melted butter and egg. Whisk until combined.

Mix the dry and wet ingredients together. On a floured surface, knead the dough for 5-7 minutes. Feel free to add a tbsp or two of flour if the dough is too sticky. You should end up soft and a little sticky dough.

Place the dough back in your bowl and cover with a plastic wrap, allowing it to rise until it doubles in size, about 1 hour in a warm place.

After the dough has risen, punch it down to remove the air. Using a rolling pin, roll to about ¼ inch thick and cut into your desired shapes.

DIRECTIONS:

Flour a baking tray thoroughly and place the mahamri pieces for a second rise. Flour them again on the upper side before covering with a plastic wrap to avoid sticking, then place a kitchen towel. Let rise for about 30 minutes in a warm place.

In a cooking pot, heat enough oil for deep frying. It's ready when you insert a wooden spoon and bubbles form around it.

Insert your mahamri to fry one at a time and avoid crowding the pot. Lower the heat as they cook and keep turning them to form nice air pockets. Once golden brown, remove from heat and place on a bowl lined with paper towel.

Repeat until all your mahamri pieces are cooked. Serve warm or cold with tea, coffee, or chocolate.

