

# Mandazi

*Adult help needed.*

These snacks are popular in Rwanda. They're similar to doughnuts and fun for special occasions!

## Ingredients

- 1 egg, beaten
- ½ c. sugar
- ½ c. milk
- 2 tbsp. butter, melted
- 2 tsp. baking powder
- 2 c. white flour
- ½ c. cooking oil, plus more as needed
- powdered sugar for sprinkling (optional)

## Directions

- 1 Mix together the egg, sugar, milk, butter and baking powder. Slowly mix in the flour, forming dough that's soft but not sticky. Add more flour if needed.
- 2 With a rolling pin, roll the dough on a lightly floured surface until it's about ¼-inch thick. Let it stand about 20 minutes, then cut it into 12-15 triangles.
- 3 Heat the oil in a skillet. Place the triangles in oil over medium heat and fry until both sides are golden brown. Remove to drain on paper towels. Sprinkle with powdered sugar.

