

Many versions of these doughnuts exist, but my version uses two of my favourite Zanzibari spices – cardamom and cinnamon – to give it a more authentic island flavour. This is the perfect snack to have during the rainy season with a hot cup of tea.

MINI DOUGHNUTS

1 cup sifted cake flour or all-purpose white flour
¼ cup brown sugar
½ tsp ground cardamom
¼ tsp ground cinnamon

½ cup lukewarm full-cream milk
1 tsp baking powder
2 cups oil

1. In a mixing bowl, combine the flour, sugar, cardamom and cinnamon.
2. Gradually add the lukewarm milk, stirring at the same time, to form a thick batter. Set the batter aside for 15 minutes.
3. Add the baking powder and stir well.
4. Heat the oil in a deep frying pan over medium to high heat. Gently drop spoonfuls of the batter into the oil and fry until golden brown. Drain on paper towel.

Serves 2-4 (makes 8-10) |

