



WHITE STAR

MAIZE MEAL DOUGHNUTS CINNAMON SUGAR

Serves: 20 doughnuts

Preparation time: 15 minutes

Cooking time: 20 minutes

CATEGORY: Dessert



Ingredients

- 250ml milk
- 250ml water
- 400ml White Star Quick Maize Meal
- 100ml flour
- 2 eggs
- 5ml salt
- 30ml sugar
- 10ml baking powder
- 500ml sugar
- 30ml ground cinnamon
- Custard for serving

Method

1. In a bowl, combine the milk, water, White Star Quick Maize Meal, flour, eggs, salt, sugar and baking powder.
2. In a separate bowl, mix the sugar and cinnamon together.
3. Heat the frying oil in a pot or fryer, to 180C.
4. If you do not have a thermometer, test the oil by dropping a spoonful of batter in the oil. It should bubble, but must not colour too fast as it needs to cook through.
5. Fry off all the doughnuts by scooping batter on a spoon, then using another spoon to drop it in the oil. Fry until golden and cooked through. Allow them to drain on paper towel as soon as they come out of the oil. While they are still warm, toss them through the cinnamon sugar.
6. Serve warm with custard.