



20

SERVES/MAKES



COOKING TIME:
< 15 min



COOKING STYLE:
Stove

LANCEWOOD® CINNAMON SUGAR VETKOEK BITES

INGREDIENTS:

Vetkoek bites:

750 ml self-raising flour

5 ml salt

500 ml **LANCEWOOD® Buttermilk**

To coat:

125 ml castor sugar mixed with 5 ml ground cinnamon

To serve:

250 ml **LANCEWOOD® Double Cream Vanilla Yoghurt**

METHOD:

Vetkoek bites:

Using a mixing bowl, add the self-raising flour and salt and mix through.

Add the buttermilk and mix to a thick batter.

Using a medium sized pot, add 4 cm deep oil and heat until hot.

Drop teaspoonfuls of the mixture into the hot oil and gently fry for 2 – 3 minutes per side. Drain on absorbent paper.

Coat all over with the cinnamon and sugar mixture and serve with the yoghurt as a sweet dip.

PRODUCTS USED:

NEW



Buttermilk



Double Cream Vanilla Yoghurt

ENJOY!