



Posted on 17 September 2012
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Vetkoek

Ingredients

4.5oz flour
0.5oz. baking powder
Pinch of salt
2fl oz.. milk or water
Oil for frying

Preparation Time

10

min

Cooking Time

10

min

Preparation

- 1 Mix all the dry ingredients together
- 2 Form a well and incorporate the liquid ingredients. It should make a thick but sticky dropping consistency dough, feel free to slowly incorporate more liquid if the desired result is not reached
- 3 Heat the oil in a frying pan, making sure that it is very hot. Drop spoonfulls of the batter into the oil. Cook on both sides until golden
- 4 Drain on kitchen towel. Served with cooked mince or syrup, jam and honey.

Cooks Note

Preparation time: 10 minutes; Cooking time: 10 minutes
