



Banana Puff-puff



TOTAL TIME

1h30



DIFFICULTY



SERVINGS

5 persons

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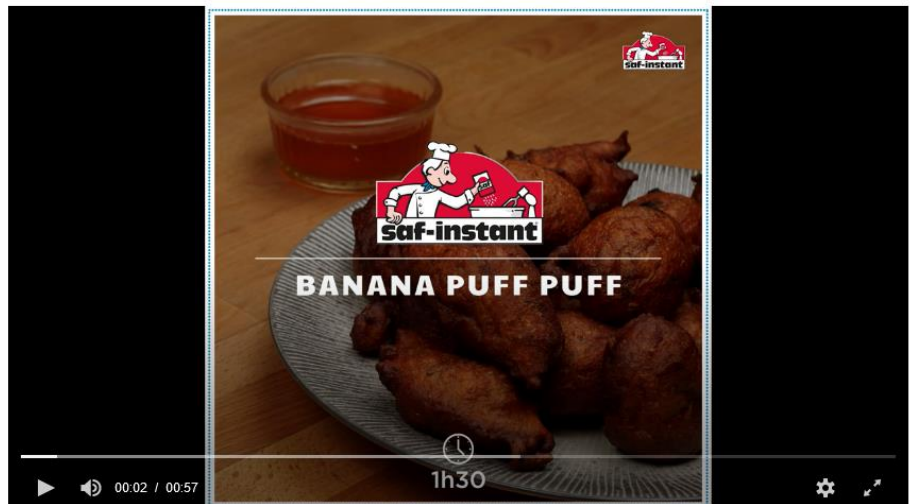
INGREDIENTS

DOUGH

- Wheat flour 250g
- Water 180ml
- Salt 1/2 tsp
- Saf-Instant yeast 11g 1/2 sachet
- Caster sugar 8 tbsp
- Banana 1 medium
- Ground cinnamon 1 tsp

FRYING

- Cooking oil To taste



FEATURED PRODUCT



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1 Pour the lukewarm water into a large mixing bowl and mix in the yeast.

2 Add the flour, salt and caster sugar. Leave to rest for 5 minutes.

3 Add the mashed banana and cinnamon, then combine.

4 Shape the dough into a ball. Cover and leave to rise for 45 to 60 minutes.

5 Knead again for 2 minutes.

6 In a pan, heat the oil over a medium heat to 165°C.

7 Get a bowl of water and wet your hands. Take spoonfuls of dough and put it in the oil.

8 Fry for around 3 minutes, turning over until golden, then drain on kitchen paper.

9 Suggestion: Serve with honey.