

SPRING FESTIVAL

ACTIVITY FOR SIXTH GRADERS



MANDAZI RECIPE:



ORIGIN: KENYA

Mandazi is a delicacy that is prepared in Kenya. It's a sweet dessert that is normally accompanied by hot tea.



Ingredients are:



**2 cups of Wheat
Flour.**

1&2 cup of Sugar



1 teaspoonful of Vegetable Margarine



1/2 teaspoonful of Baking soda



1 tea spoonful of Cinnamon



75 ml of Olive oil



1 teaspoonful of Baking powder



1/2 cup of Oat milk



1 teaspoonful of Vanilla essence



Elaboration:

- **Put all the dry ingredients in a bowl.**
- **Add the margarine and using your hands, mix the ingredients together until they are well incorporated..**
- **Add all other wet ingredients in the mixing bowl and mix.**
- **Using your hands knead the dough for approximately five minutes.**
- **Let it rest for 30 minutes**
- **Put the oil in a pan and heat it**
- **Roll and spread the dough and cut into squares and triangles.**
- **Wait until the oil is very hot then drop the pieces one by one.**
- **Fry until both sides are golden brown.**