

DELISH CINNAMON “MASH-NUTS”



Serving: 12

Cooking Time: 10 minutes

Prep Time: 15 minutes plus rising time

INGREDIENTS

- 2 large boiled and mashed potatoes

- 1 large egg
- 240g (2 cups) cake flour
- Pinch of salt
- 125ml (½ cup) sugar
- 10g instant yeast
- 80ml (1/3 cup) butter
- 30ml (2 tbsp) lukewarm milk
- 30ml (2 tbsp) lukewarm water

INSTRUCTIONS

1. Mix all the ingredients well together and leave to rise until doubled in size (+/- 1 hour)
2. Punch the dough down, then roll out to about 1 cm thickness
3. Use a doughnut cutter and cut out 12 rings
4. Allow to rise once again for (+/- 30 minutes)
5. Heat enough oil to deep-fry the spuds until golden
6. Drain and sprinkle with cinnamon while still hot.

Please Note: For a healthier option always AIR FRY!!