

BAKPRO VETKOEK



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1 kg bakpro vetkoek flour

10 g yeast

150 g white sugar*

15 g salt

600 ml water

750 ml oil for frying

Mix all dry ingredients together.

Add the lukewarm water to form a soft dough.

On a lightly floured surface, knead the dough until it is smooth and elastic. Cover and leave to rest for 60 min.

Knock the dough down, divide it into desired size. Place on greased baking tray, leaving enough space between them to rise. Cover and leave to rest for 15 min.

Bake fat cake in deep oil until cooked and golden brown.

*Nota: ek maak gewoonlik die suiker minder, anders is dit 'n bietjie te soet.

Recipe posted by Melandie Gabrielsen

Photo: Melandie Gabrielsen