

# Banfora

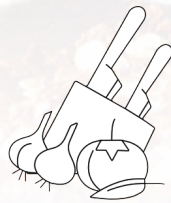
(Fried Pastry with Pineapple)

**Prep Time:** 10 minutes

**Cook Time:** 10 minutes

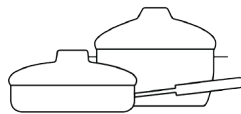
**Servings:** 4

**Fun Fact:** This fried pastry with pineapple is a popular dessert in Burkina Faso.



## Ingredients

2 1/2 cups of self-rising flour	1 egg (beaten)
1/2 cup of butter	2 tablespoons of milk
1/2 cup of sugar	Pinch of salt
1/4 cup of pineapple (finely chopped)	Cinnamon (optional)



## Directions

1. Sift flour and salt into a mixing bowl.
2. Add butter and mix with your fingers.
3. Add sugar and pineapple.
4. Beat an egg yolk in a separate bowl and add to mixture.
5. Mix dough (add milk if dough is too stiff).
6. Knead dough lightly on a floured surface.
7. Cut dough into 4-5 inch circles.
8. Fry on a lightly oiled griddle pan over medium -low heat, until golden brown on both sides.
9. Cool on wire rack and sprinkle with cinnamon and sugar (optional).