

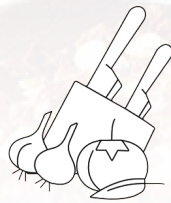
Coconut Puff Puff

Prep Time: 1 hour 5 minutes

Cook Time: 15 minutes

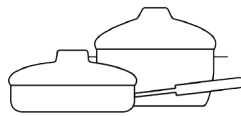
Servings: 4

Fun Fact: These fried dough treats can be found on street corners throughout Guinea.



Ingredients

2 cups of warm water	1/2 cup of sugar
2 1/4 teaspoon of active dry yeast (1 packet)	1/2 tablespoon of salt
3 1/2 cups of flour	Oil for deep frying



Directions

1. Mix salt, sugar, water, and yeast in a mixing bowl. Set aside for 5 minutes.
2. Add flour and mix again.
3. Let the mixture rise for approximately 1-2 hours.
4. Pour 3 inches of vegetable oil into a pot over low heat.
5. Drop a small piece of dough in the oil. If it is hot enough, the batter will rise to the top.
6. When oil is hot, carefully drop balls of batter in the oil.
7. Fry each side for a few minutes, until golden brown.
8. Remove from the oil and place on paper towels.
9. Roll in powdered sugar (optional).