

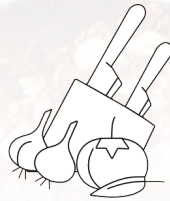
# Banana Akaras

**Prep Time:** 10 minutes

**Cook Time:** 20 minutes

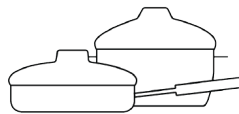
**Servings:** 4

**Fun Fact:** This popular snack features two staples of Sierra Leonean cuisine—rice and bananas.



## Ingredients

14 ripe bananas    1/2 cup of hot water  
1 cup of rice flour    Vegetable oil  
1/2 cup of sugar    Powdered sugar  
1 teaspoon of vanilla extract



## Directions

1. In a mixing bowl, mash bananas, vanilla, and sugar until mixture is smooth.
2. Gradually add rice flour and hot water while mixing.
3. Let cool for 20 minutes.
4. Heat oil in a non-stick pan.
5. Use a spoon to drop spoonful of batter into the oil. Leave enough space between each donut.
6. Fry on both sides until browned.
7. Sprinkle with powdered sugar.