



RECIPES

SWEET POTATO RINGS



INGREDIENTS

80g	Prima Superfine Wholegrain Flour
80g	Prima Self Raising Flour
300g	Sweet Potato (either purple or yellow)
110 - 130g	Sugar (depending on sweetness of the sweet potato)
40ml	Water
¼ tsp	Salt

PROCEDURE

1. Steam sweet potato with daun pandan and a pinch of salt for 20 minutes.
2. Mash this and mix with the other ingredients to form a soft paste.
3. Take some of the dough and round it off like a doughnut and deep fry.
4. Put some cooking oil on your palms when shaping the dough.
5. Once fried, sprinkle some snow powder for decoration.