Mandazi maji (puff puff)

by flourbandit These are quick fried breakfast snacks that are filling. The batter is like a thicker pancake batter that gets fried.

Cook time: **30 mins** Serves:**6** created on Jul 31, 2026

Photos



Ingredients

- 5.00 tbsp Sugar
- 2.00 cup Plain flour
- 1.00 cup Milk
- 1.00 tsp Cinnamon
- 1.00 tsp Vanilla

- 2.00 lg Eggs
- 2.00 tsp Baking powder

Instructions

1. In a medium sized bowl, measure out two cups of plain flour. Add 2tsp baking powder to it, cinnamon, sugar and mix the dry ingredients well.
2. In a separate bowl whisk the eggs, vanilla and milk. Add the wet mixture to the dry mixture. The batter should be thick but scoopable by a spoon (a thicker version of pancake or like a cake really).
3. Get a deep frying pan and add vegetable oil or any preferred cooking oil. Once the oil has heated up, scoop the batter using a spoon into the oil. Remember the mandazi will puff up once it hits the oil
4. Cook for 2-3 minutes each side until you get a golden colour. Serve with cardamom tea and enjoy.