Panikeke

To make it, you’ll need the following:

2 cups of flour

2 tablespoons baking powder

½ cup sugar

Pinch of salt

1 egg

½ cup of milk

Water

Oil for frying

Directions:

Heat up oil over medium heat (around 350 degrees)

Sift and combine the flour, sugar, baking powder, and salt

Add the egg and milk

Mix everything up, and stir in enough water to make a thick batter (It should look like wet dough.)

Scrape up a tablespoon of the dough and drop it carefully into the oil (You can use a second spoon.)

Cook for about 3-5 minutes until they’re a dark golden brown

Remove from oil and place on paper towels or metal cooling rack

[](http://www.samoafood.com/)

*Great with your favorite warm beverage!*

Tips:

* You can make about 3 to 5 of these at a time in a sauce pan
* You just need enough oil in the pan to cover the dough that you drop in
* If the oil in the pan is the right temperature, the blobs of dough you drop in will round themselves out
* If the oil heat is too high, the inside will be uncooked (open one up to check.)
* If the oil heat is too low, the panikeke will be greasy

Variations:

Adding a teaspoon of vanilla or a mashed banana to the mixture before adding it to the oil is a great way to play with the taste of this particular dish. Feel free to experiment on your own too!