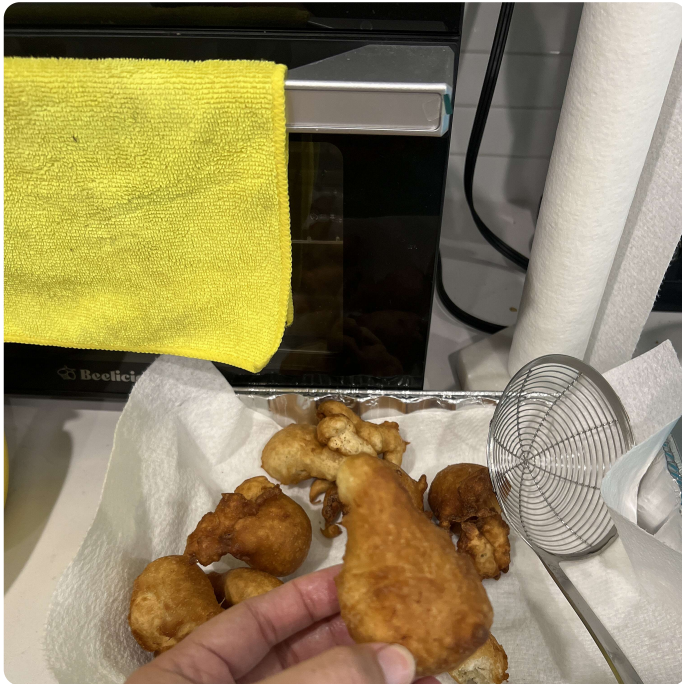




Samoan Panikeke

Jacob · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

12

Description

My brothers and I used to eat Samoan pancakes when we were younger I recently started making them for my family and I enjoy them as much today as I did back then Theyre a lot like doughnuts but you can top them with butter jam chocolate syrup powdered sugar and even ice cream

Ingredients

- - 3 ½ cups all-purpose flour - 1 ½ cups white sugar - 2 teaspoons baking powder - 1 ½ cups water - 2 medium very ripe bananas
- mashed - 1 tablespoon vanilla extract - 1 ½ cups vegetable oil for frying
- or as needed

Instructions

1. Whisk flour
2. sugar
3. and baking powder together in a bowl until thoroughly mixed. Stir in water
4. bananas
5. and vanilla until combined; dough will be smooth and sticky. Heat 3 inches oil in a deep fryer to 350 degrees F (175 degrees C). Working in batches of four to five at a time
6. scoop a scant 1/4 cup batter with a large spoon
7. then use another spoon to gently push it off into the deep fryer. Fry until panikeke float to the top and turn golden brown
8. about 3 minutes per side. Drain on paper towels.