

Albert

Meat-Filled Dumplings (Vareniki)



Ingredients

For the Dough:

- 2 cups All-purpose flour
- ½ tsp Salt
- ½ cup Warm water
- 1 Large egg
- 1 Vegetable oil

For the Meat Filling:

- 1 lb (450g) Cooked minced beef, pork or a mix
- 1 Small onion(finely chopped)
- 1 tbsp Butter or oil
- Salt and black pepper to taste

Preparation

1. Mix the flour and salt in a large bowl.
2. Add water, egg, and oil.
3. Knead the dough until smooth and firm.
4. Let the dough rest for 20 minutes.
5. Fry the chopped onion in butter until soft.
6. Mix the onion with the cooked minced meat, salt, and pepper.
7. Roll out the dough thin on a floured surface.
8. Cut out circles using a glass or round cutter.
9. Put a small spoon of meat filling in the center of each circle.
10. Fold the dough over and pinch the edges tight to seal.
11. Boil the vareniki in salted water for 4 to 5 minutes until they float.
12. Serve hot with butter or sour cream.

Almaz

Lentil Stew



Preparation

- First, soak the lentils overnight.
- Second, strain the lentils.
- Third, chop the onion.
- Next, add the oil to a pot.
- After that, fry the onion.
- Then, mix in the lentils.
- Meanwhile, stir.
- Then, add red pepper powder.

Notes

This is a dish that is easy to cook for an every night meal. It has good fiber and protein. I learned from youtube.

Ingredients

- 1 Onion
- 2 cups Lentils
- 2 TBS Red pepper powder
- 3 Tomatoes
- 1/4 cup Olive oil
- 1 tsp Salt
- 4 cloves Garlic
- 1 tsp Ginger
- 3 cups Water

Britt

Zucchini Cake



Ingredients

- 4 eggs
- 1.5 c vegetable oil
- 3 c flour (all-purpose)
- 1.5 t cinnamon
- 1.5 c white sugar
- 1.5 c brown sugar
- 3 c shredded zucchini
- 1.5 t baking powder
- 1 t baking soda
- 1 t salt

Optional: 1 c chopped nuts, chocolate chips, and/or raisins

Preparation

1. Preheat the oven to 350°F (177°C).
2. Oil two 8-inch by 4-inch bread pans.
3. Beat together the eggs and both sugars in a large bowl.
4. Mix in the oil and zucchini.
5. Sift the dry ingredients together in another bowl.
6. Slowly stir the dry ingredients to the egg mixture.
7. Fold in nuts, raisins, or chocolate chips, if you choose.
8. Spoon the batter into the two pans, dividing it equally.
9. Put the pans in the oven for 1.5 hours, or until the batter is cooked through.
10. Allow the bread to cool before cutting and serving.
11. Enjoy!

Notes

Zucchini cake reminds me of summers growing up in Boise, Idaho. We often grew so many zucchini that my mother would make zucchini muffins, bread, and cake to try to use them all.

Dureti

Ambash bread



Ingredients

- 4 cups flour
- 1 cup oil
- 2 cups warm water
- 1 tsp salt
- 2 TBSP sugar
- ½ TBSP yeast

Preparation

- First, mix the water, yeast and sugar.
- Let it sit for 5-10 minutes.
- Next, add flour, salt, oil and cardamom.
- Mix and knead until you have a soft dough.
- Then, cover the dough and let it rise for 1-2 hours.
- After, place it on a greased baking pan and make a decoration. Then, let it rest for another 20-30 minutes.
- Finally, bake at 350 fahrenheit for about 25-35 minutes.

Notes

It is special in the morning time, served with coffee or in the afternoon. Also when people come to your house. It is special in my country.

Furtuna

Zigni with Chicken



Ingredients

- 2 pounds chicken
- 2 cups onion
- 2 tomatoes
- 2 TBSP berbere spice
- 3 cloves garlic
- 2 TBSP oil
- 1 tsp salt
- 1 cup water

Preparation

- First, cook onions, then add the tomatoes and garlic and berbere.
- Next add chicken and salt. Then cook the chicken.
- Finally serve chicken with injera.

Notes

Eritrean chicken zigni is a traditional Eritrean dish. It is spicy and delicious. It is usually served with injera.

Gidey

Pasta



Ingredients

12 oz Pasta

2 TBSP Butter

4 cloves minced garlic

2 cups heavy cream

1 ½ cups parmesan cheese

½ tsp Black pepper

½ tsp Salt

½ tsp Italian seasoning

½ tsp Red pepper flakes

1 cup pasta water

2 TBSP Chopped parsley

Cook using water and salt 4-6 quarts and 1 TBSP

Preparation

- First boil 12 oz of pasta using 4-6 quarts of water,
- next add 1 tablespoon of salt, second before draining the water save about 1/2 cup of pasta water,
- third melt 2 tablespoons of butter in medium heat, add 4 cloves of minced garlic, and cook while stirring for about a minute,
- after add 2 cups of pour heavy cream,
- next add 1/2 teaspoon of black pepper, 1/2 teaspoon of Italian seasoning, and 1/2 teaspoon of red flacks,
- then stir gently and let it simmer for about 3-4 minutes,
- after that in another pan lower the heat and slowly stir in 1,1/2 cups of Parmesan cheese grated and let it melt and becomes creamy,
- finally add the cooked pasta into the pan and toss unit it's completely in the cheese,
- after if the the cheese is too thick, add the 1/2 cup of pasta water.

Notes

It's an international recipe. It's my favorite recipe. I make it sometimes. I make injera and doro wat everyday but this recipe only sometimes. Two to three times a month.

Hanna

Tomato sauce



Ingredients

- 2 onions
- 10 tomatoes
- 3 or 4 TBSP oil
- ½ tsp black pepper
- 4 cloves garlic
- ½ tsp salt

Preparation

- First, cut 2 onions and 10 tomatoes
- Boil with oil
- Mix together half teaspoon salt and half black pepper
- Cook for one hour
- Cut the garlic and put it in when it is close to finish, about 10 minutes
- Boil pasta, spaghetti
- Mix and eat

Notes

My family long time ago, my mom cooked for us this pasta, this sauce. It is important for us at lunch or dinner. It's our favorite food.

Helen

Potato Pancake



Ingredients

- 3 Potato
- 4 Egg
- ½ tsp Salt
- 1 tsp Pepper
- 10 grams Flour
- ½ cup Corn oil

Preparation

- Peel three potatoes, cut into thin strips put them in a bowl.
- Crack four eggs, a small amount of flour, salt and pepper. Mix well.
- Add an appropriate amount of corn oil to a pan. Heat it and spread them evenly with a spatula,
- When one side turns golden flip and fry the other side until golden.
- A delicious potato pancake is ready.

Notes

When i was kid, most of the vegetables in the winner were cabbage and potatoes. So mother used potatoes to make different recipes. Potato pancakes are very simple for everyone and it is delicious.

Hong

Pho



Ingredients

- 1 lb noodles
- 2 lbs chicken or beef
- 1 lb bean sprouts
- A little vegetables
- 5 thai basil
- 5 stalk green onion
- A little ginger
- 5 star anise
- 2 tbsp sugar
- 1 tsp salt
- 1 tbsp fish sauce
- 6 cups water
- 5 stalk cilantro

Preparation

- First cook the chicken 20 minutes.
- Second, bake ginger and white onion.
- Cut cilantro and onion into small pieces.
- Pour water into the pot and boil the noodles for 2 minutes.
- Then add white onion and ginger.
- Then add the chicken into the pot.
- Then add the sugar and fish sauce into the pot.
- Finally, take out the chicken and noodles, to divide into the bowls.
- Serve bowls with bean sprouts, cilantro, and chicken.
- Pour water from the pot into the bowl,

Notes

This recipe is good because it is the favorite dish of Vietnamese people.

Kaddy

Plasas



Ingredients

- 5 bunches Spinach
- 4 tbsp Peanut butter
- 1 pound Beef
- 1/2 Dry fish
- 5 long Onion [green onion]
- 2 or 3 Habanero peppers
- 1 tsp Salt
- 2 tsp Seasoning
- 3 cups Palm oil
- 5 cups Rice

Preparation

1. Chop the spinach. Put it in a pot and pour in some water.
2. Add the beef.
3. Put in the peanut butter.
4. Stick it in the stove with high heat and cover it.
5. Let it boil for 30 minutes.
6. Blend the habanero pepper and the onion green leaf.
7. Add the blended vegetables. Mix and cover to boil for 20 minutes.
8. Add salt and seasoning then mix it.
9. Add the dry fish.
10. Open the pot and pour the palm oil then stir.
11. Cook on low heat for 15 minutes
12. Take it from the stove.
13. Lastly, cook the rice. Pour water in the pot and heat till it boils. Put rice in the boiling water and let it till the rice is cooked.
14. Put it in a plate or bowl. Put the plasas on top of the rice .
15. Finally, ENJOY!

Notes

Plasas reminds me of summer in my home town. It's a traditional food we normally cook during summer. Also, it's easy to cook, because most of the ingredients we put in are from our gardens. During rainy season, we grow green onion leaf, habanero pepper and the spinach we use to cook with. It's also good because it helps with stomach ache, malaria and high blood pressure. We boil it and drink the water for medical use.

Kafiya

Mallah bread



Ingredients

- 4 cups flour
- 1 ¼ tsp salt
- 1 TBSP sugar
- 1 ¼ cup warm water

Preparation

- First I boil water and then I get a big bowl and add flour to it.
- Second I add sugar, salt, and yeast.
- Third I add warm water to the bowl.
- Fourth I mix the ingredients together. After that I let it sit for 10 minutes.
- Fifth I divide the mix into medium size balls.
- Sixth I roll all the balls flat. Then I get a pan and a little oil.
- Seventh I add one at a time and cook them until it is crispy.
- Finally I add them to a plate so it is ready to eat.

Khalida

Cake



Preparation

- Add water.
- Mix flour.
- Cut cake.
- Taste food.

Ingredients

- 2 cups flour
- ½ cup sugar
- 2 eggs
- 2 cups milk

Konde

Kizaka with Beans and Rice



Preparation

1. Wash and chop the cassava leaves.
2. Boil the cassava leaves until soft.
3. Cook the beans until tender.
4. Chop the onions and garlic.
5. Add palm oil, onions and garlic to the cassava leaves mix well.
6. Add the beans and salt.
7. Cook the rice separately.
8. Boiling for 50 minutes or 1 hour after.
9. Serve the Kizaka with beans and white rice
10. With dried fish on the side.

Ingredients

- 2 cups Cassava leaves { Kizaka }
- 2 cups Beans
- 2 cups Rice
- 2 big Onions
- 5 cloves Garlic
- 10 tablespoons Palma Oil
- 2 tablespoons Salt
- 5 cups Water

Majed

Kebab



Preparation

- Finally mince the meat

Ingredients

- 2 lbs Lamb
- 1 bunch Fresh Parsley
- 2 tbsp Salt
- 2 tbsp Black Pepper

Makiya

Rice



Preparation

- Wash your rice.
- Turn on the stove. Put a pot on the stove.
- Put the rice in the pot on the stove.
- Make hot water.
- Add a little hot water to the rice.
- Then, mix in the salt and the oil.
- After that, add the onion.
- Then, put everything together.
- Put in the oven.

Notes

I like rice.

Ingredients

- 4 cups rice
- 1 onion
- ½ cup oil
- 1 tsp salt
- 1 tbsp black pepper

Maria Luisa

Shrimp bruchettes



Ingredients

- 1 lb large shrimp, peeled deveined
- 2 bell peppers, cut into chunks
- 2 tbsp olive oil
- 2 cloves of garlic, minced
- 1 tsp paprika
- 1 tbsp oregano
- ½ tbsp salt
- ¼ tbsp black pepper
- 1 lemon cut into wedges for serving
- wooden or metal skewers

Preparation

- Prepare the skewers: if wooden, soak in water for 20 minutes.
- Season the shrimps, bell peppers with all spices in large bowl.
- Assemble the shrimp, peppers, and onion alternating on the skewers.
- Cook grill or pan sear over medium heat for 2 minutes.
- Squeeze fresh lemon juice on skewers before serving.

Notes

This recipe is good for a barbeque and goes well with steak, or tacos.

Mieraf

Doro Wat



Preparation

- Chop onion and tomato.
- Cook the onion and oil until they are soft.
- Add berbere

Ingredients

- 1 Chicken
- 10 Onion
- 4 Tomato
- 1 whole Garlic bulb
- 6 tbsp Berbere
- 12 egg

Mirea

Beans and Rice



Preparation

1. Wash the rice and beans.
2. Cook the beans in water until soft.
3. Chop the onion, tomatoes, and garlic.
4. Heat the oil in a pot.
5. Add the onion and garlic.
6. Add the tomatoes and cook for a few minutes.
7. Add the cooked beans and salt.
8. Cook the rice separately until soft.
9. Serve the beans with the rice.

Notes

Beans and rice is a simple and delicious meal.

It is easy to make, affordable, and filling.

It can be eaten for lunch or dinner.

Ingredients

- 2 cups Rice
- 2 cups Beans
- 1 Onion
- 2 Tomatoes
- 2 cloves Garlic
- 2 tablespoons Palm oil
- 1 teaspoon Salt
- 1 Bay leaf
- 1 Bell pepper
- 4 cups water

Robert

One dish lasagna



Ingredients

- 10 pcs lasagna noodles
- 1 onion
- 3 large carrots
- 1 lb ground beef
- 2 tbsp olive oil
- 1 jar tomato garlic sauce
- 1 tbsp seasoned salt
- 1 tbsp garlic powder
- 1 cup shredded mozzarella cheese

Preparation

- Heat up a deep saute pan to medium heat and pour olive oil into the pan.
- Chop up onion and carrots into small cubes. Add them to the pan and cook until they are soft.
- Add ground beef into the pan. Add the seasoned salt and garlic powder to the meat. Break meat up to cover the bottom of the pan.
- Add $\frac{2}{3}$ of the pasta sauce into the pan.
- Break lasagna pasta in thirds and place into pan such that the bottom third stick onto the ground beef and sauce mixture. Break as many pieces as it fill the pan.
- Add water to the remaining $\frac{1}{3}$ pasta sauce to fill $\frac{1}{2}$ of jar.
- Add water and pasta sauce mixture into the saute pan on top of lasagna noodles.
- Cover the entire top surface with mozzarella cheese.
- Put on low heat and allow for the noodles to cook for 20 minutes, it may take longer.
- Turn heat off and wait for 5-10 minutes before eating.

Notes

This dish is good because it only requires you to wash one dish afterwards. It is also fairly simple to make!

Ruihong

Kung Pao Chicken

宫爆鸡丁



Ingredients

- 300g Boneless chicken thighs, cut into small cubes
- 80g Roasted peanut
- 8-10 Dried red chilies
- 1 tsp Sichuan peppercorn
- 2 Green onions, cut into small pieces
- 3 Slices fresh ginger
- 3 Cloves garlic, sliced
- 1 Cucumber, cut into small cubes (optional)
- 1 carrot, cut into small cubes (optional)

For the chicken marinade

- 1 tbsp Soy sauce
- 1 tbsp Cooking wine
- 1 tbsp Cornstarch
- ½ tbsp White pepper

Ingredients continued

For the sauce

- 1 tbsp Soy sauce
- ½ tbsp Sugar
- ½ tbsp Cornstarch
- 2 tbsp water

Preparation

- First, marinate the chicken. Mix it with the marinade ingredients and sit for 20-30 minutes
- Second, prepare all the ingredients
- Third, heat a wok over medium-high heat. Add 3 tbsp cooking oil and stir-fry the chicken until about 80% cooked. Remove the chicken from the wok.
- Then, fry the spices, Add 1 tbsp cooking oil add the sichuan peppercorn, the dried red chilies, the ginger, the garlic, stir-fry for about 15-20 seconds.
- Next, add the chicken back, add the cucumber (optional), the carrot (optional), stir-fry quickly. Add the sauce, stir-fry 30-40 seconds until the sauce thick and coats the chicken.
- Last, add the peanuts, the green onions mix everything together.
- Serve with white rice

Serving 3 person.

Notes

Kung pao chicken by Ruihong, that is a famous Chinese dish that is also popular in the united states. Its special feature is the combination of spicy, sweet, salty and slightly numbing flavors. I often cook it for my family in Seattle, and they all enjoy it.

Samuel

Bread toast



Ingredients

- 3 eggs
- 2 TBSP olive oil
- ½ tsp black pepper
- 2 tsp garlic powder
- ½ TBSP salt
- 3 slices bread

Preparation

- Break the eggs in the bowl.
- Add the black pepper, salt, and garlic powder.
- Next, mix together well. Add the bread.
- Then, heat the pan on the stove.
- After a few seconds, when the pan is hot, put the bread on the pan.
- Finally, after three minutes, put everything on the plate. Then it's ready to eat!

Notes

This recipe is good because it does not take a long time. It's very tasty and it has good ingredients inside. It's very nice food.

Sara

Chocolate cake



Ingredients

- 1 ½ cups all purpose flour
- 1 cup sugar
- 1 ½ cups unsweetened cocoa powder
- 1 ½ teaspoon baking powder
- 1 teaspoon baking soda
- 2 eggs
- 1 ½ cups vegetable oil
- 1 teaspoon vanilla extract
- 1 cup milk
- 1 ½ cups hot water or coffee

Preparation

- Heat oven to 350 degrees fahrenheit to bake

Notes

I make it for my daughter's birthday, for graduation. I made for my daughter's birthday.

Sara

Kousa bil laban



Preparation

- Dig the zucchini and then fry it with oil.
- Then put a little oil and cook the meat with the onion and put salt and pepper.
- Then stuff the zucchini with meat and onions.
- Then cook the yogurt and when it boils I put the cucchini.
- Cook the rice with the butter.
- Then put the pine on the zucchini.

Ingredients

- 6 small Zucchini.
- Half a kilo Yogurt
- 227g Beef
- 2 pieces Onion
- 340g Rice
- 1 lb Oil
- 2 tbsp Pine nuts
- 1 tbsp Butter

Semera

Chocolate marble cake



Ingredients

- 4 eggs
- $\frac{2}{3}$ tbsp vanilla
- 1 cup milk
- 2 tbs sugar
- 3 cups flour
- $\frac{1}{2}$ tbsp baking powder
- $\frac{1}{2}$ cup coconut powder

Preparation

- First, in the blender we break 4 eggs and then 2 tablespoons of of sugar we blend together.
- Next, put milk 2 cups, vanilla $\frac{1}{3}$ teaspoon and 3 cups flour we blend together.
- Then, put $\frac{1}{2}$ teaspoon baking powder and 1 tablespoon olive oil we mix together.
- Then put $\frac{1}{2}$ tablespoon of coconut powder mix together.
- Finally ready cake pan a little oil put painting inside. I add the prepared dough one by one cake pan inside.
- After that the stove is hot then I put in my cake pan. The cake will arrive in 15 minutes.
- We take our cake out of the stove.
- We'll be eating and having fun in a few minutes and enjoy.

Notes

Very simple for dinner time. Easy to make after work.

Sierra

Sausage, peppers & onions



Ingredients

- 4 sausage links
- 2 Tbsp olive oil
- 1 large yellow onion, sliced
- 4 cloves garlic, minced
- 1 red bell pepper
- 1 green bell pepper
- 1 tsp basil
- 1 tsp oregano
- ½ tsp crushed red pepper
- 15 ounces crushed tomatoes (canned)

Preparation

- Heat the olive oil over medium heat in a large pan that has a lid.
- Add the sausages and cook for a few minutes, until browned on all sides.
- Once the sausages are browned, remove from the pan and set aside.
- Increase the heat to high and add the onions, peppers, and garlic.
- Next, add the can of crushed tomatoes.
- Then, add the basil and the oregano.
- Cover the pan and simmer for about 20 minutes.
- Serve over rice, pasta, in a sandwich, or all by itself!

Notes

It's a quick and easy dish to make during busy days! You can serve with bread, rice, pasta, or on it's own. I've been testing this recipe to find my favorite combination, but you can find your favorite combination!

Taiko

Shrimp and snow peas



Ingredients

- 2 cups shrimp
- 2 cups snow peas
- 1 piece celery
- 1 piece carrot
- 2 pieces green onion
- 2 cloves garlic
- 1 inch ginger
- 1 TBSP oil
- ¼ tsp + ½ tsp white pepper
- ½ tsp + ½ tsp salt
- 1 TBSP + 1 tsp cornstarch
- 1 TBSP cooking wine
- 1 tsp fish sauce
- 1 ½ TBSP water

Preparation

- First, put the shrimp in a bowl with ¼ teaspoon of white pepper and ½ teaspoon of salt, then add ½ teaspoon of cornstarch. Leave that aside.
- Take the stringy part out of the snow peas, cut the carrot into 1 inch strips, slice the celery.
- Cut the green onions into 1 inch long pieces, cut the ginger into small slices, mince the garlic.
- Next, in a bowl mix together ½ teaspoon of salt, 1 teaspoon of sugar, 1 teaspoon of cornstarch, 1 tablespoon of cooking wine, ½ teaspoon of white pepper, 1 teaspoon of fish sauce, and 1 ½ tablespoons of water. This is sauce for later.
- Blanch the vegetables in boiling water for 2 minutes, then drain the water.
- After that, heat 1 tablespoon of oil in a wok until it is hot then put the shrimp in, cook the shrimp for 30 seconds on each side then put them on a plate.
- Now, put it all together. Use the wok in the oil to stir fry everything together in this order: first, ginger and garlic, second green onion, third blanched vegetables, fourth shrimp. Cook together for about a minute then mix in the sauce for about 15 seconds.
- Finally, turn off the heat, mix together and serve with rice.

Notes

This recipe is special because I make it with the peas, carrots, and celery that I grow in my garden. I love cooking with vegetables from my garden!

Tatsiana

Pilaf



Ingredients

- 2 pounds Pilaf rice
- 2 tsp Salt
- 1 medium Onion
- 1 tsp Cinnamon
- 1 tsp Turmeric powder
- 1 pound Ground beef
- 1 tsp Whole black pepper
- 2 bunches Fresh Coriander
- 1 Tbsp Cumin
- 1 bulb Garlic
- 2 Tbsp Paprika
- ½ Bell pepper
- 2 c Avocado oil

Preparation

- To first, place a pot-or a deep skillet-over low heat and add avokado oil.
- Secondly, rinse the rice, at the some time,finely dice the onion and place in the fring pan.
- Mix everything thoroughly.Next,place the pieces of meat.
- Them add salt,pepper coriander, cumin, and paprika; pour in water and cover with the lid,and simmer for 40 min. Plce head of garlic in the ceter of the rice.
- Finally,cook for another 15minutes.
- And finally,we mix everything thoroughly and invite everyone to the table.

Notes

This is a dish that is easy to cook every morning. It's tasty and healthy. The ingredients are very well balanced.

Wei

Grilled Salmon



Ingredients

- 3 pounds salmon
- ½ tsp salt
- ½ tsp black pepper
- 1 sprig cilantro
- 1 lemon juice

Preparation

- First, wash and clean the salmon.
- Second, chop the cilantro.
- Third, preheat the oven to 375 degrees Fahrenheit.
- Next, rub the salmon with salt and black pepper, at the same time bake in the oven for 26 minutes.
- After that, remove the salmon from the oven.
- Then, on the top add the cilantro and lemon juice.
- Finally, enjoy the delicious salmon.

Notes

This is special for me because it's healthy. I cook it twice a week. I like this recipe because it's easy to cook.

Weiwen

Gastrodia elata chicken Soup



Ingredients

- 2 lb Chicken
- 2 Fresh gastrodia elata
- 5 Red dates
- 6 gram Goqi berries
- 4 slices Ginger
- 1 gram White pepper
- 1 tsp Salt
- 1.5 liter water

Preparation

1. Cut the chicken.
2. Put the chicken chunks in a pot of cold water, boil and cook for about 2-3 minutes, take it out and rinse warm water.
3. Slice the gastrodia elata thinly.
4. Put the chicken, gastrodia elata, red dates and ginger in a clay pot.
5. Add 1.5 liter of cold water.
6. Boiling over high heat.
7. Turn to low heat and simmer for 1 hour.
8. Add the goqi berries 5 minutes before the soup is finished, simmer 5 minutes.
9. Add 1 tsp salt and 1 gram white pepper.
10. Serve!

Notes

Gastrodia elata is a traditional Chinese herb. It can help relieve headaches and dizziness. It is also delicious! When I was young, my mother cooked this soup for my sister when she had a headache. Now I cook the dish for my family in the winter. We all enjoy it!

Yodit

Banana bread



Ingredients

- 3 medium overripe bananas thoroughly mashed
- $\frac{1}{3}$ cup (75g) unsalted butter
- $\frac{1}{2}$ cup (100g) sugar
- 1 egg
- 1 tsp vanilla extract
- 1 pinch salt
- $1\frac{1}{2}$ cups (140g) all purpose flour

Preparation

- First, mix the overripe bananas together.
- Then, $\frac{1}{2}$ cup of unsalted butter mix with the bananas.
- Mix in $\frac{1}{2}$ cup of sugar
- Mix in 1 egg
- Add 1 tsp of vanilla extract
- Add 1 tsp of baking soda
- Add 1 tsp of salt
- Mix in $1\frac{1}{2}$ cup all purpose flour
- Heat the oven to 350 degrees
- Bake it for 30 minutes

Notes

It is interesting recipe because it is my favorite. I make it sometimes for my family. They like it.

Zhara

Mandazi



Ingredients

- 3 cups flour
- 2 cups water warm
- 1 tsp salt
- 3 TBSP olive oil

Preparation

- First I get kitchen aid machine,
- second I warm the water,
- Next ,I get three cups of flour
- after that, one half teaspoon of salt,
- then, I add two tablespoons of olive oil
- after that I start the machine,
- at same time let it sit for ten minutes,
- finally, I cut the dough into fist sizes and roll the dough flat while adding three drops of olive oil
- then I fold all the dough then I warm the pan at level six.
- to finish, spread the dough with the roller,
- then I put the dough on pan then I make a circle with oil. then I flip
- When It's golden brown then I serve.

Preparation

Preparation