

Recipe for *magwinya**

Ingredients

- 2 cups/500 grams flour (or cake flour without raising agent)
- 4 tablespoons/30 grams sugar
- 2 teaspoons instant yeast
- Optional: 1/2 teaspoon salt
- 1 tablespoon vegetable oil
- 2 cups/500 milliliters warm water

Steps:

1. In a clean bowl, mix all the dry ingredients together.
2. Add the warm water and vegetable oil, and begin to mix into a soft dough.
3. Once the dough has been mixed very well, cover with a tea towel and set aside to rise for an hour. You will note that no kneading is required for this dough in comparison to the *vetkoek*. This dough is much moister and softer.
4. After an hour, the dough will have doubled in size. Proceed to mix it again; this helps to achieve softer dough. After mixing, allow to rest for 10 minutes.
5. In the meantime, heat up enough vegetable oil in a pot for deep frying.
6. Scoop out some batter with a large spoon and drop the batter into the hot oil. Ensure the oil is being heated under a medium flame to prevent the magwinya from browning too quickly without fully cooking on the inside. Use a second spoon, if it helps, to push the dough into the hot oil. Fry the magwinya until golden brown, turning them over to ensure even browning.
7. Once ready, scoop the magwinya out of the pot and place onto absorbent kitchen paper for draining away the excess oil.
8. Serve the magwinya alone or with a cup of tea.



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