

Recipe for fritters



Products needed:

- 2 cups of flour
- 1 cup water
- 2 teaspoons baking powder
- ½ teaspoon salt
- 2 tablespoons fat or oil

If you have more children you can make a double portion

Preparation:

Mix flour, baking powder and salt. Then add the water and knead everything together. Let the dough rest for 5 to 10 minutes

Pour some oil into the cold pan and spread the dough. Spread it so that it lies as flat as possible on the bottom of the pan

Then put the pan on the fire or stove. Turn the bread a few times and add butter if necessary. The oil will keep the bread from burning on the bottom of the pan. After a few minutes (about 3 to 5), your bread is ready.