

AWAMEE
(Spoon Doughnuts)

- 2 potatoes, medium size, cooked
& mashed
- 2 cups flour, sifted
- 1/2 cake yeast (put in a little warm
water to dissolve)
- 1 1/2 cups water
- 2 cups oil (about), hot

Add mashed potatoes to flour, yeast & water, kneading mixture soft.

Set aside until dough rises (about 1 hour).

Pick up small portion of dough with a spoon and drop into a skillet containing hot oil and fry until light brown in color.

Dip Awamee in cold syrup (see recipe below) and set aside in dish to serve.

SYRUP RECIPE

- 2 cups sugar
- 1 cup water
- 1 lemon, juice of
- drop of Orange Flower Water,
(Masahir)

Boil the first 3 ingredients together until of syrup consistency. If a candy thermometer is used, syrup ready at 225°. Remove from the range and when cool, add the Orange Flower Water.