

“proud of our
vetkoek”

INGREDIENTS

Prep Time: 20mins Cook Time: 6mins

12 vetkoeke

- 2 cups lukewarm water
- ¼ cup white sugar
- 1 package active dry yeast
- 7 cups all-purpose flour
- 2 teaspoons salt
- 3 cups OBC Cooking oil for frying

DIRECTIONS

1. Mix lukewarm water, sugar, and yeast in a small bowl. Let stand until yeast softens and begins to bubble slightly, about 5 minutes.
2. Sift flour and salt together in a large bowl.
3. Pour water mixture over flour mixture and knead until dough is smooth and elastic, 5 to 7 minutes. Cover bowl with clean cloth and let dough rise until doubled in volume, about 45 minutes.
4. Pinch off a piece of dough about the size of a tennis ball; roll until smooth. Flatten ball of dough until it is the size of palm; set aside on a floured work surface. Repeat with remaining dough
5. Heat oil in a deep-fryer or large saucepan to 175 degrees C
6. Fry flattened pieces of dough in the hot oil, 2 to 3 pieces at a time, until golden brown

**HAPPY
HERITAGE DAY**

OBC IS A PROUDLY SOUTH AFRICAN FRANCHISE.

OBCTM