

Maize snack

By: Anton Mac Donald Sunday, 29th September 2019

- 125 ml Maize meal
- 160 ml Cake Flour
- 5 ml Baking Powder
- Pinch of Salt
- · Double cream yoghurt to form a stiff but workable dough

Method

- Mix all the dry ingredients and add the yoghurt and knead to a firm dough.
- Roll to a thickness of 1 mm.
- Place on Teflon sheet on baking tray.
- Sprinkle with desired topping.
- Bake till start to get light brown at edges at 200° c
- If a harder texture is required it can be broken and dried for 10 minutes at 120 °c
- leave till cool and serve