

Equatorial Guinean Banana Fritters

Ingredients

- 2 bananas
- 2 Tbsp. sugar
- 1/4 cup flour
- 1 tsp dried yeast
- cooking oil
- 1/3 cup powdered sugar

Directions

Peel and mash bananas. Mix in sugar and then flour and yeast. Pure into a smooth paste, adding water if needed.

Heat abundant oil in a frying pan over medium high heat. Spoon banana mixture onto the oil and fry until golden, turn and repeat. Dry on paper towels. Place powdered sugar in a paper bag. Add the fritters and gently shake. Alternatively, sprinkle powdered sugar on the fritters.