

Kuih Kodok Cokodok Recipe

(Banana Fritters Kuih Recipe)

Ingredients:

150 g plain (all-purpose) flour
1 teaspoon baking powder
1/8 teaspoon salt
420 g (6) ripe bananas (pisang Raja)
2-3 tablespoons sugar
1 cup oil for deep-frying

Method:

Sieve together the flour, baking powder and salt. Peel the bananas and place in a mixing bowl together with the sugar. Mash the bananas with a fork. Stir in the flour mixture and blend well to form a sloppy batter. Heat the oil in a wok over a medium flame. Using a dessert spoon, drop spoonfuls of the batter into the hot oil. Fry until fritters are golden brown. Drain well on paper towels and serve.

Note: For a softer kuih, use only 120 g - 130 g plain flour.

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