2-INGREDIENT DOUGH 4 WAYS - SWEET EDITION!

Jam Doughnuts

Makes 8-12

INGREDIENTS

3 cups SASKO Self-Raising Flour
1½ cups plain yoghurt
3 cups vegetable oil, for frying
1 cup castor sugar
1 cup strawberry jam

METHOD

For the dough:

1. Sift the flour and gently fold in the yoghurt until the mixture forms a dough.
2. On a floured surface, knead the dough by hand for 5-8 minutes. If the dough is too sticky, add more flour, a little at a time, and knead until smooth.
3. Divide the dough into 8 evenly-sized pieces and roll into balls.
4. Heat the oil to 180°C in a large pot.
5. Deep fry the doughnuts, one at a time, turning often, until golden all around and cooked through. Remove with a slotted spoon and immediately roll in the castor sugar.
6. Spoon the strawberry jam into a piping bag and snip off the end.
7. Use the back of a wooden spoon to poke a hole into the side of each doughnut. Pipe the jam into the hole of each doughnut.
8. Serve immediately and ENJOY!

Apple Pie Bites

Makes 16

INGREDIENTS

3 cups SASKO Self-Raising Flour
1½ cups plain yoghurt
2 Granny Smith apples
½ cup butter, melted
1 cup brown sugar
1 tbsp ground cinnamon
Koeksisters

Makes 20

INGREDIENTS

- 400ml water
- 750g sugar
- 20ml lemon juice
- 3 cups SASKO Self-Raising Flour
- 1½ cups plain yoghurt

METHOD

1. Place the water and sugar in a saucepan over medium-high heat and bring to the boil.
2. Once the syrup begins to boil, add the lemon juice and reduce the heat to a simmer. Allow to simmer for 10 minutes.
3. Place the syrup in the fridge for 4-6 hours until cold. *Chef’s Tip: Keep in the fridge overnight for best results.*
4. Sift the flour and gently fold in the yoghurt with a spatula until the mixture forms a dough.
5. On a floured surface, knead the dough by hand for 5-8 minutes. If the dough is too sticky, add more flour, a little at a time, and knead until smooth.
6. Preheat the oven to 180°C and grease a large baking tray.
7. Sift the flour and gently fold in the yoghurt with a spatula until the mixture forms a dough.
8. On a floured surface, knead the dough by hand for 5-8 minutes. If the dough is too sticky, add more flour, a little at a time, while kneading until smooth.
9. Roll the dough out into a large rectangle, about 48cm by 10cm.
10. Remove the cores of the apples and slice each into 8 equally-sized wedges. *Chef’s tip: Place apple slices in water with a squeeze of lemon juice to avoid them turning brown.*
11. Brush the surface of the dough with melted butter.
12. In a small bowl, mix the sugar and cinnamon together and sprinkle over the dough, reserving ¼ cup of the mixture.
13. Divide the dough into 16 thin triangles. Place an apple slice at the wide end of each dough triangle and roll up to form a croissant shape.
14. Brush each pie bite with butter and sprinkle more cinnamon-sugar over each.
15. Place on the baking tray and bake in the oven for 15-20 minutes, or until golden brown on top.
16. Allow to cool slightly before serving and ENJOY!
6. Roll out the dough to 5mm in thickness. Cut the dough into strips 6cm long by 1cm wide. Lay three strips over each other at one end and press together, then plait, pinching together at the other end to seal.

7. Heat the oil to 180°C, then deep-fry the koeksisters, a few at a time, turning often, until golden and cooked through.

8. Remove the koeksisters with a slotted spoon and immediately submerge in the ice-cold syrup. *Chef’s Tip: Keep the syrup cold by placing the bowl in another container filled with ice.

9. Remove the koeksisters from the syrup, allow to cool and ENJOY immediately!

Dessert Pizza Pie

Serves 8

INGREDIENTS

3 cups SASKO Self-Raising Flour, plus extra for baking
1½ cups plain yoghurt
1 cup chocolate spread
10 white marshmallows, halved
1 egg, beaten
2 tbsp melted butter
¼ cup brown sugar

METHOD

1. Preheat oven to 220°C and flour a baking tray.
2. Sift the flour and gently fold in the yoghurt with a spatula until the mixture forms a dough.
3. On a floured surface, knead the dough by hand for 5-8 minutes. If the dough is too sticky, add more flour, a little at a time, and knead until smooth.
4. Divide the dough into 2 equal balls. Roll out each dough ball into circles about 5mm thick.
5. Place one dough circle on the baking tray.
6. Smear chocolate spread over the dough circle, leaving the rim empty, and arrange halved marshmallows over the chocolate.
7. Brush the beaten egg over the edges of the dough.
8. Place the second dough circle over the marshmallows and press the edges down with a fork to seal with the dough circle below.
9. Using a sharp knife, pierce the dough in the centre in a concentric circle and brush the surface with melted butter. Sprinkle over the brown sugar.
10. Bake in the oven for 15-20 minutes, or until the pizza is golden brown.
11. Allow to cool slightly before slicing up and ENJOY!