



# Kueh Keria

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1) 600 gm sweet potatoes – boil and mash
- 2) 1 cup of plain flour
- 3) A pinch of salt

For Coating:

- 1) 2 cups of sugar
- 2)  $\frac{1}{2}$  cups of plain water

## Instructions

Boil sweet potatoes until soft than put in a pinch of salt and mash the potatoes.

Put in plain flour bit by bit and kneads ingredients until mix well.

Scoop 2 tablespoon and roll on your palm to make a small ball.

Shape it round and dig a hole in the middle like donut.

Heat deep frying oil and fry until turn light brown.

Drain and put a side.

FOR COATING:

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- 1) Heat frying pan without oil, add in water then sugar.
  - 2) Cook until sugar dissolved and transform to white colour.
  - 3) Deep in all the sweet potatoes donut at one go and coat it well until all covered with white sugar.
  - 4) Wait till cold then serve.

Note:

if your fingers sticky while shaping out sweet potatoes donut, you can sprinkler your palm with flour to avoid stickiness.