



## LEAF BREAD

Makes around 50

The dough should be stiff but still smooth and moist. It must not dry out and has to be kept wrapped at all times – each time a slice has been cut off, be sure to wrap the dough again. When rolling out the dough, use as little extra flour as possible. It is quite an effort to roll the dough as thinly as needed and a heavy marble rolling pin might be of help, although others will work too.

Many people want the cakes to be very flat and free of air bubbles, so they prick them with a fork before frying and press them flat with a plate for a second or two while still hot.

*3½ cups flour*

*1 tablespoon sugar*

*1 teaspoon baking powder*

*4 tablespoons butter or margarine*

*1 cup lukewarm milk*

*Shortening or Crisco for frying*

Mix flour, sugar and baking powder and cut or crumble in the butter. Make a well in the middle, pour in the lukewarm milk and gradually draw in the dry ingredients. Knead the dough thoroughly, adding a little more flour or milk if needed.

When the dough is absolutely smooth, divide it into 2 rolls, around 2 inches in diameter, and wrap each roll in plastic film but do not refrigerate. Cut a thin slice off one roll and roll it out in a circle as thinly as possible on a very lightly floured work surface. It is often said that you should be able to read a newspaper through the dough - at least the headlines. Cut out a circle, 7 to 8 inches in diameter, and hand it over to someone for decorating.

Continue until all the dough has been used up and all the bread has been decorated. Any piece that is not decorated at once must be kept covered with parchment paper, plastic wrap or a kitchen towel, so it doesn't dry out. Decorated bread must also be kept covered until it can be fried.

Melt the fat in a suitable heavy pan – an electric deep fryer will not work here. The fat should be at least 4 cm deep and it should be hot, 180 to 200°C. Carefully lower bread into the fat, decorated side first. Fry until pale golden. It really takes only a few seconds, and note that the bread will darken slightly when it cools.

Lift the bread up from the fat, using 2 forks, let the fat drip off for a second or two, and place the bread on absorbent paper to cool. Stack them up when they have cooled, wrap them in plastic, and keep cool. They will keep for weeks, or even months.