

Sweet Potato Bombs



Ingredients:

2 Sweet Potatoes (medium sized)
250gms Rice Flour
50gms Sugar
50gms Desiccated Coconut
½tsp Baking Powder
Oil for frying

Method:

1. Steam the sweet potatoes in skins until soft enough to mash. Alternatively, prick with a fork several times on both sides and microwave for 10 minutes.
2. Submerge cooked potatoes in cold water for 5 minutes for easy peeling.
3. Peel the sweet potatoes and mash finely.
4. Add in the rest of the ingredients and combine well to create a dough.
5. Add a little extra flour if dough is overly sticky.
6. Roll into small balls (the size of ping pong balls) with a floured hand.
7. Heat the oil and fry sweet potato bombs until golden brown and ready to serve.

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