

A TASTE OF
Christmas
AROUND
THE
WORLD

KENYA

Due to its exotic flavor, this traditional Kenyan sweet snack is considered a delicacy. It's often enjoyed on holidays and birthdays. Operation Blessing has the amazing opportunity to partner with friends like you to offer humanitarian aid to the people of Kenya—including education, nutrition, medical help, disaster relief, clean water, and small business opportunities.



Coconut Mahamri



INGREDIENTS

- 2 cups all-purpose flour
- ½ cup sugar
- 1 tsp cardamom powder
- ½ tsp ghee (or unsalted butter)
- 1 cup heavy coconut milk from can (approx.)
- 1½ tbsp instant yeast

DIRECTIONS:

Add cardamom to the flour, followed by sugar and yeast. Rub in the ghee (or butter). Add the coconut milk gradually as you start kneading the dough until it all comes together. Turn over onto your work surface and knead for a minimum of 5 minutes.

Roll into a log-like shape and divide into 5 equal balls. Dust these balls with some flour and cover with a plastic bag for about 45 minutes or until risen to almost twice their size. Roll the balls into 6-inch circles (½-inch thickness) and cut them into 4 pieces.

Preheat cooking oil in a pan on medium heat and then cook your mahamri for about a minute on each side.

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OPERATION BLESSING



Operation Blessing demonstrates God's love by alleviating human suffering in the U.S. and around the world.

With the support of our generous partners, Operation Blessing provides strategic assistance through programs like disaster relief, medical care, hunger relief, and clean water. We're devoted to being God's hands and feet in the world today.

Join us as we reach out to those in desperate need.

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