CHIN-CHIN

Ingredients:

- Butter
- Flour
- Sugar
- Grounded nutmeg
- Salt
- Milk
- Fresh eggs
- Groundnut oil for frying

Preparation Procedures

1. Sieve the flour and sugar.
2. Mix flour, sugar, butter, and salt into a bowl by rubbing method.
3. Add the nutmeg and rub.
4. Add the milk.
5. Add the eggs.
6. Knead the dough till it becomes smooth.
7. Roll it out with a rolling pin on a cutting board or flat tray.

8. Use your knife and cut to your desired shape or size.
9. Fry in a heated grounded oil.
10. When it becomes brownish use a frying spoon and scoop it out.
11. Serve with water or any juice of your choice.