

Basic Dough Recipe

for Sambusak varieties

Ingredients

6 cups flour

1 teaspoon salt

6 oz. oil

1 package of yeast

1 $\frac{3}{4}$ cup warm water

Pinch of sugar

1 Tablespoon oil

Directions

Using instructions on yeast package, mix $\frac{1}{2}$ cup of warm water, pinch of sugar, and yeast together.

Mix flour and salt. Add flour mixture to yeast mixture. Add oil. Add remaining water as needed.

Oil hands and knead dough until soft. If dough is too sticky, add flour.

Let dough rise for one hour.