SCOTCH EGG

Ingredients:

- Butter
- Salt
- Flour
- Baking powder
- Sugar
- Boiled egg
- Groundnut oil

Preparation Procedures

1. Prepare the eggs by steaming.
2. Mix the flour with all the ingredients except the peeled eggs.
3. Spread the pastry on a flat surface and roll round the egg. Each egg each roll.
4. Heat the oil.
5. Fry in the hot oil until it becomes golden or done.
6. Remove from the frying pan and serve hot.