How to make peanut snacks recipe

Globally farmers grow peanuts due to its health and benefits, however during peak hours the prices for the production are usually lower thus value addition to reduce on losses.

During the process of making the recipe, usually peanut oil is extracted first. Furthermore when making the recipe add water while stirring to ease the extraction of peanut oil but make sure not to add to much water at once as this can spoil the recipe.

Making snacks

First measure and evenly roast the peanuts, then peel off the outer skin and blend peanut into butter.

After pour the paste into a mixing bowel, add teaspoon of water at a time while stirring since water helps to expel peanut oil.

Additionally, keep adding water while stirring until the paste becomes thick to facilitate oil extraction.

Then squeeze the peanut to fully remove oil, filter the oil and store it.

Furthermore, continue squeezing the paste, place it in a separate container, add sugar and desired ingredients to improve snack taste.

Always mix paste with ingredients well and make paste into desired shapes.

Fry the shaped peanut paste and flip every 30 seconds to facilitate even frying and also avoid burning.

Lastly, once snacks turn to brown stop frying, drain and allow cooling.