

# GHANAIAN: NKATE CAKE/ PEANUT BRITTLE

Courtesy of Evelyn Amoah

**Nkate** cake is easy to prepare **Ghanaian** snack. It is also referred to as groundnut cake, as groundnut/peanut is the English name for “**nkate**”.

## INGREDIENTS:

- 1 cup roasted groundnuts
- 1/2 cup sugar
- 1 tbsp oil



## INSTRUCTIONS

- Peel groundnuts and pour into a bowl.
- Crush them halfway either in a blender or earthenware bowl.
- Put oil into a saucepan on medium heat fire and add sugar.
- Stir in sugar with the oil till the sugar melts and turns golden brown.
- Add groundnuts to mixture and stir till it mixes well.
- Smear oil on a chopping board and Pour groundnut mixture onto the chopping board, use a rolling pin to flatten it.

- Cut the nkate cake into desired size, let it cool and enjoy.
- keep in an air tight container