



Yaniqueque/Yanikeke

Featured on February 22, 2022 “Bakers Against Racism: The Power of Community Activism through Food” demo with Chef Paola Velez

Although the history of this iconic Dominican street food is difficult to trace, it is popularly believed that English-speaking Afro-Caribbean people introduced johnny cakes to Santo Domingo in the nineteenth century. Originally made with cornmeal, this rendition of johnny cake was modified overtime to adapt to the cultural identity of La República Dominicana and became known as yaniqueque. Often eaten at the beach or accompanying la Bandera (rice, beans and chicken) this culinary staple connects us to the larger Diaspora and history of the West Indies. For a quick video overview of the recipe, [check out my Instagram post](#).

– Paola Velez

Yaniqueque

Recipe by Paola Velez

Yield: 6 mini portions or 2 regular sized discs

Ingredients

1 cup all-purpose flour
1/8 tsp baking soda
1/8 tsp baking powder
½ tsp kosher salt
1 ½ Tbsp safflower oil
½ cup warm water

Directions

Mix dry ingredients together in a medium bowl. Slowly add water to hydrate the dough, mixing until a ball forms – dough should not be sticky. Knead dough for about 5 minutes or until dough is smooth.

Let dough rest for 15 to 20 minutes at room temperature covered with a kitchen towel.

For regular sized yaniqueques, divide dough in two and roll out on a floured surface to ¼-inch thick and 5-inch rounds. For mini yaniqueques, divide dough into six pieces and roll out dough into 1 ½- to 2-inch rounds.

Heat oil in a medium pan to 350° F. Once oil is at temperature, fry bread, until golden brown on each side.



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