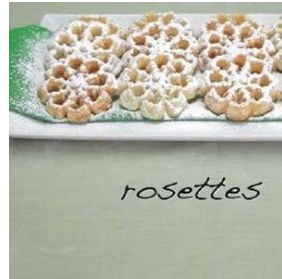


Rosettes

Cook this on a rosette iron, then sprinkle with sugar.



Prep:

15 mins

Cook:

1 hr 30 mins

Total:

1 hr 45 mins

Servings:

30

Yield:

5 dozen

Ingredients

Ingredient Checklist

- 2 eggs
- 1 tablespoon white sugar
- 1 cup sifted all-purpose flour
- 1 cup milk
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- vegetable oil for frying
- sifted confectioners' sugar

Directions

Step 1: Combine eggs, sugar and salt; beat well. Add remaining ingredients and beat until smooth.

Step 2: Heat a rosette iron in deep, hot oil (375 degrees) for 2 minutes.

Step 3: Drain excess oil from iron. Dip in batter to 1/4 inch from the top of the iron, then dip iron immediately into hot oil (375 degrees).

Step 4: Fry rosette until golden, about 30 seconds. Lift out; tip upside down to drain. With fork, push rosette off iron onto a rack placed over paper towels.

Step 5: Reheat iron 1 minute; make next rosette.

Step 6: Sprinkle rosettes with confectioners' sugar.

Nutrition Facts

Per Serving:

561 calories; protein 1.1g 2% DV; carbohydrates 8.2g 3% DV; fat 59.2g 91% DV; cholesterol 13.1mg 4% DV; sodium 27.5mg 1% DV.