

Rosettes

You will need a deep saucepan, or deep fryer, and rosette irons.

Beat very slightly with a fork:

2 eggs

1 ½ teaspoons sugar

¼ teaspoon salt

And add, beat just until smooth:

1 cup milk

1 cup all purpose flour

Heat oil until 365° (or drop a small bit of batter into the oil to check for proper temperature)

Stick the iron into the hot oil first, before dipping into batter. Then dip iron into batter within ¼ inch of the top. (If you go over the top of the iron the rosette cannot fall off when done.) Place battered iron into the oil for 20 to 35 second, just until lightly golden. Hold the finished rosette over the saucepan to allow excess oil to drip off, then use the tip of a sharp knife to remove the rosette from the iron. Let it drain on a paper towel. When cool, sprinkle with powdered sugar.