

Rosettes

Ingredients

- 2 eggs
- 2 teaspoons sugar
- 1 cup 2% milk
- 3 teaspoons vanilla extract
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- Oil for deep-fat frying

ICING:

- 2 cups confectioners' sugar

Steps

1. In a small bowl, beat eggs and sugar; stir in milk and vanilla. Combine flour and salt; gradually add to batter until smooth.
2. Heat 2-1/2 in. of oil to 375° in a cast iron pan or electric skillet.
3. Heat a rosette iron in deep, hot oil (375 degrees) for 2 minutes.
4. Drain excess oil from iron. Dabbing it on a paper towel, you do not want the oil to drip into your batter, it will ruin the mixture. Dip in batter to 1/4 inch from the top of the iron, then dip iron immediately into hot oil (375 degrees).
5. Do not let batter run over top of iron. Immediately place in hot oil; loosen rosette with fork or tongs and remove iron.
6. Fry rosettes 1-2 minutes on each side or until golden brown. Remove to paper towel-lined wire racks. Repeat with remaining batter.
7. For icing, sprinkle with powdered sugar.

