

# MALASSADAS

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## INGREDIENTS

- 1 package active dry yeast
- 1 teaspoon white sugar
- 1/4 cup warm water
- 6 eggs
- 6 cups all-purpose flour
- 1/2 cup white sugar
- 1/4 cup butter, melted
- 1 cup evaporated milk
- 1 cup water
- 1 teaspoon salt
- 2 quarts vegetable oil for frying
- 2 cups white sugar

## PREPARATION

1. Dissolve yeast and 1 teaspoon sugar in 1/4 cup warm water; set aside.
2. In small bowl, beat eggs until thick.
3. Put flour in large bowl, making a well in the center. Into the well add yeast, eggs, 1/2 cup sugar, melted butter, milk, 1 cup water, and salt. Beat thoroughly to form soft, smooth dough. Cover, let dough rise until doubled.
4. Heat oil to 190°C). Drop dough by big teaspoonfuls into oil, fry until golden brown. Drain on paper towels, shake in a bag of sugar to coat, and serve hot.