

SKROVAIRES

Recipe from my Great Grandma

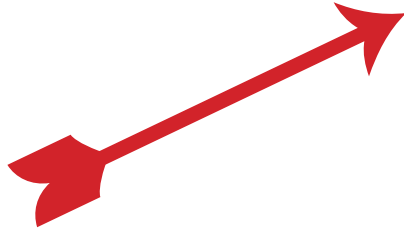
INGREDIENTS:

- 1 cup super-warm tap water
- 2 T melted butter
- 1 cup sugar, divided*
- 1 package of active dry yeast
- 1 T salt
- 2 t vanilla
- 1 egg
- 1 cup milk
- 2-3 cups (give or take) all-purpose flour
- canola oil for frying, I used a whole bottle

equipment -

- candy thermometer

* I rolled these donuts in vanilla sugar, so if you have that handy it's extra tasty!



DIRECTIONS:

1. In a large bowl stir together the butter and water. Add 1/2 cup of sugar and yeast. Whisk to dissolve. Add the salt, vanilla, egg, and milk. Add flour one cup at a time, whisking until smooth. Switch to a wooden spoon and add just enough flour so that it's thick, but softer than a bread dough. It should not be so thick that you could knead it. Cover with plastic wrap and chill overnight.

2. When you're ready to fry these guys pour enough oil in a large pan to be about 3 inches deep. Pop your candy thermometer in the pan and heat until oil is 350°F. Using a large soup spoon scoop out dough and using your finger slide the dough into the oil. Cook until golden and flip and fry longer. When you think they're done, take one out and open it up. If it's not done, then you'll know they need to be darker than that one when they're done.

3. Fry in batches. As each batch is done frying set them on a tray covered in paper towels to soak up the extra oil. Then roll in the remaining half cup of sugar. Eat while warm, but are also good at room temperature.