

Scandinavian Rosette Cookies

(from Angelica's kitchen)

Batter ingredients:

- 1 cup milk
- 1 cup flour
- 1 tsp salt
- ½ tsp vanilla
- 2 egg

For frying:

- oil for frying (canola, vegetable, avocado, etc)
- Rosette Irons
- powdered sugar

Instructions:

1. Heat your oil to 350°F.
2. Attach the Rosette iron of your choice to the handle and rest the iron in the oil inside the pan as it heats.
3. Whisk together ingredients for the batter just until no lumps remain.
4. When the oil is at temp, lift the Rosette iron from the oil, and dab on a paper towel before lowering it into the batter, only allowing the batter to come up halfway on the iron.
5. Count to three then lift from the batter. The batter should be clinging to the hot iron and it should not slip off or be on the top of the iron.
6. Slowly place the Rosette iron covered in batter into the hot oil and shake slightly to encourage the batter to let go. When the batter releases, let your Rosette iron rest inside the pan until it's hot again.
7. Cook for 30-60 seconds or until crispy and golden.
8. Lift your Rosette from the oil using a wire spider and rest on a paper towel lined wire rack.
9. Once cool, dust with powdered sugar and enjoy.