

How to Make the Best Rosette Cookies



PERFECT FOR HOLIDAY GET TOGETHERS!

Baking Rosette Cookies is a tradition in my family. My grandma always used to make them, and over the years I began to help her. We normally make the cookies around Christmas for our family and friends to help spread holiday cheer.

Prep Time: 10 minutes

Cook time for batter: 2-5 minutes depending on temperature of oil

Servings: 40 cookies

WHAT YOU WILL NEED

Supplies:



Rosette Cookie Molds (Still need to buy? Visit this [link](#))



Deep pan to cook in



Something to flip cookies over with in pan



Vegetable oil



Paper towels (or something else to lay the fresh cookies on)



Whatever topping you want on cookies (Granulated sugar, powdered sugar, cinnamon sugar)

Ingredients for batter:



2 eggs



1 tbs of sugar



1 cup of milk



1 tsp of vanilla extract



¼ tsp of salt



1 cup of sifted flower

HOW TO MAKE

Once you have all your supplies and have mixed ingredients, it's time to start cooking! First, dip the cookie molds into the hot oil to warm them up. This is an important step so that the batter sticks to them better when you dip the molds. However, it is important to note that the batter sticking to the molds once you dip them in the oil to fry is bad, as it can distort the cookie shape. In the case of this happening using Pam to grease the molds is helpful. You want the cookies to fall of the molds when submerged in oil so they can cook, and you can insert multiple sets of cookies. Depending on the size of your pan, cook 2-8 cookies at a time.

How do you know when the cookies are done?

Simple- they will turn a light brown color as they cook. Make sure to flip the cookies over periodically whilst frying so both sides can thoroughly cook. When they are done, lay the cookies out onto a bed of paper towels to let grease drip off. Once you have baked the cookies, it is time to cover them in sugar. It is best to do this after they have had time to drip off the grease but are still warm to the touch. You can choose any form of sugar you prefer- granulated, powdered, or cinnamon. My personal favorite is powdered sugar since it sticks the best to the cookies, despite its overall messiness.



OTHER WAYS TO ENJOY

Another spin my grandma and I take on baking these cookies is not baking cookies, but making what we call blobs. To do this the steps are all the same except instead of using the rosette cookie molds, you just pour the batter into the pan. The batter clumps together in the pan making a blob. The blobs typically turn out a bit gooier than the crispness of the cookies, which I sometimes like better. You put sugar on the blobs all the same and it is just a good way to use up the remaining batter when there is too little to dip the molds into. This blob is one that ironically came out looking like a Christmas tree, which is perfect for the time of year we make them.

