

Millie's Malasadas

From Mamo Millie

2 packages yeast
6 cups pastry flour
1 cup plus 1 tsp granulated sugar, plus more for rolling
¼ tsp salt
½ block (1/4 cup?) butter, softened
6 large eggs, beaten
1 cup evaporated milk
1 cup water
½ Tbsp vanilla
2 quarts oil

- Dissolve 2 packages yeast in ¼ cup warm water with ½ tsp granulated sugar. Set Aside
- Sift pastry flour, add sugar and salt. Add ½ block (1/4 cup?) soft butter.
- Mix together evaporated milk, water, beaten eggs, and vanilla.
- Add liquid mixture to dry ingredients and mix well.
- Make well in center of dough and add yeast and mix well again.
- Cover and let rise for 2 hours in warm place.
- Punch dough down in a circular motion. Let rise again for 1 hour longer.
- Drop lumps of dough carefully into 2 quarts hot oil (375 deg). Wok is excellent for this.
- Turn doughnuts as edges turn a golden brown. Remove and drain on paper towels.
- Roll in granulated sugar.

Makes about 4 doz.

Important: Bless with the sign of the cross and say a Hail Mary!