**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!