

Oliebollen

recipe from E. Roos, Southern Holland in the Netherlands

YOU'LL NEED:

- 1 3/4 cups of All Purpose Flour
- 1 package of Active Yeast
- 1 cup of milk
- 2 eggs
- Pinch of salt
- 1/2 to 3/4 cup of raisins
- Optional: 4 Tablespoons of Crystallized angelica root

Oliebollen (ol-lee-bowl-lin) which means Oil Balls are traditionally made on New Year's eve to be eaten while waiting for the New Year to arrive!

Mix flour, salt and yeast - set aside. **Mix** milk and eggs **Slowly** add milk mixture to flour mixture. **Stir Well** - if mixture is too dry, add a little bit more milk up to another 3/4 cup of milk - dough should be the consistency of pancake batter. **Now** cover with a damp tea towel and let rest in a warm, draft free area.

If you ARE NOT adding the Raisins and/or angelica root, then stir your dough, cover and let rest for another 45 minutes.

If you ARE adding the Raisins and/or angelica root, then stir in the raisins and/or angelica root, cover and let rest for another 45 minutes.

Heat a large stock pan 3/4 way full of sunflower (or vegetable oil) - until it starts fuming It should be between 340 °F - 345 °F. **Now** take 2 Tablespoons and dip them into the hot oil, scoop up the dough and carefully let it drop in to the hot oil. (Traditionally the balls are the size of a lemon, but can also be made bit size.) **They** will pop up shortly - turn over so that it will get a nice color all over - they need to be a golden brown. Push in a skewer -it should come out clean. **Let** them dry on a paper towel - to remove some of the oil.

Finally dust them powdered sugar and enjoy !