



Malasadas

Oscar · 28/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Aloha Here in Hawaii malasadas are the ONLY donuts we have They are sold at fundraisers and are very popular There are many Portuguese descendants in the islands Onolicious

Ingredients

- - 1 (.25 ounce) package active dry yeast - 1 teaspoon white sugar - $\frac{1}{4}$ cup warm water (110 degrees F/45 degrees C) - 6 eggs - 6 cups all-purpose flour - $\frac{1}{2}$ cup white sugar - $\frac{1}{4}$ cup butter
- melted - 1 cup evaporated milk - 1 cup water - 1 teaspoon salt - 2 quarts vegetable oil for frying - 2 cups white sugar

Instructions

1. Dissolve yeast and 1 teaspoon sugar in 1/4 cup warm water; set aside. In small bowl
2. beat eggs until thick. Put flour in large bowl
3. making a well in the center. Into the well add yeast
4. eggs
5. 1/2 cup sugar
6. melted butter
7. milk
8. 1 cup water
9. and salt. Beat thoroughly to form a soft
10. smooth dough. Cover
11. let dough rise until doubled. Heat oil to 375 degrees F (190 degrees C). Drop dough by big teaspoonfuls into oil
12. fry until golden brown. Drain on paper towels
13. shake in a bag of sugar to coat
14. and serve hot. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
15. ingredient density
16. and the specific type of oil used.