



Long Johns

Oscar · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

1 hr 31 mins

Description

These Long Johns are classic breakfast pastries Flavor your glaze with chocolate or maple spread for different flavors

Ingredients

- - 3 (.25 ounce) envelopes active dry yeast - ½ cup warm water - ½ cup shortening - 1 cup boiling water - 1 cup canned evaporated milk - 2 eggs
- beaten - ½ teaspoon ground nutmeg - ½ cup white sugar - 2 teaspoons salt - 8 ½ cups all-purpose flour - 1 quart oil for frying
- or as needed - ¾ cup confectioners' sugar - 1 tablespoon water
- or as needed

Instructions

1. In a small bowl
2. dissolve yeast in warm water. Set aside until bubbly
3. about 10 minutes. In a large bowl
4. dissolve shortening in 1 cup of boiling water. Cool to lukewarm. Mix evaporated milk
5. eggs
6. nutmeg
7. sugar
8. and salt into shortening and water. Stir in yeast mixture and one cup of flour until well blended. Gradually mix in remaining flour 1 cup at a time until dough is firm enough to remove from the bowl. Knead for about 5 minutes on a lightly floured surface
9. or until smooth. Let rest for 10 minutes. Roll dough out on a floured surface to 1/4-inch thick. Cut into strips 1-inch wide and 6 inches long. Place onto waxed paper
10. and let rise until doubled in size
11. about 1 hour. Heat oil in a deep fryer or large heavy skillet to 350 degrees F (175 degrees C). Carefully remove doughnuts from the waxed paper and place a few at a time in hot oil. Fry for about 3 minutes per side
12. or until light brown. Set over wire racks to drain. Drizzle with glaze. To make glaze
13. mix the confectioners' sugar with enough water to make it able to drizzle in a long strand. Adjust amounts if necessary.