



Portzelky New Year's Cookies

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 5 mins

Description

A nice deepfried cookie with raisins that tastes just like a doughnut Sprinkle with icing sugar and serve on New Years

Ingredients

- - 1 teaspoon white sugar - ½ cup lukewarm water - 1 (.25 ounce) package active dry yeast - 2 cups raisins - 3 large eggs - 1 cup lukewarm milk - ½ teaspoon salt - 3 cups all-purpose flour
- or as needed - 1 quart vegetable oil for frying - 2 tablespoons confectioners' sugar for dusting
- or as needed

Instructions

1. Dissolve sugar in lukewarm water in a large bowl and sprinkle yeast over the top. Let yeast activate until it forms a creamy layer on top of the water
2. about 10 minutes. Rinse raisins and pat dry with paper towels. Stir raisins into yeast mixture; beat eggs
3. lukewarm milk
4. and salt into yeast mixture. Beat flour into liquid ingredients until dough is smooth. If dough is too sticky
5. beat in 1/4 cup more flour. Cover dough and set aside in a warm place to rise until doubled
6. about 1 hour. Heat vegetable oil to 375 degrees F (190 degrees C) in a large saucepan or deep fat fryer. Scoop up dough by tablespoon and drop
7. a few at a time
8. into the hot oil. Fry until lightly browned; drain on wire racks set over paper towels. Dust with confectioners' sugar. 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 will vary depending on cooking time and temperature
9. ingredient density
10. and the specific type of oil used.