

Rozette yster koekies



So lyk die koekies wat jy met die rozette ysters bak jy kan nie vulsels in hulle sit nie dit raak pap jy kan hulle suiker strooi die het ek gebak vir kinder verjaarsdag hier is die resep wat ek gebruik sorry dis in eng.Daar is groot verskil in die 2 soorte ysters.

2 eggs

1 tablespoon white sugar

1 cup sifted all-purpose flour

1 cup milk

1 teaspoon vanilla extract

1/4 teaspoon salt

vegetable oil for frying

sifted confectioners' sugar

Directions

Combine eggs, sugar and salt; beat well. Add remaining ingredients and beat until smooth.

Heat a rosette iron in deep, hot oil (375 degrees) for 2 minutes.

Drain excess oil from iron. Dip in batter to 1/4 inch from the top of the iron, then dip iron immediately into hot oil (375 degrees).

Fry rosette until golden, about 30 seconds. Lift out; tip upside down to drain. With fork, push rosette off iron onto a rack placed over paper towels.

Reheat iron 1 minute; make next rosette.
Sprinkle rosettes with confectioners' sugar.

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