

A SENSE OF SPAIN

RECIPE



Rosquillas

SERVINGS: 12

Ingredients

- 1 egg
- 1/4 c. granulated sugar
- 1/4 c. vegetable oil
- 1/4 c. orange juice
- 2 c. all-purpose flour
- 3 t. baking powder
- 1 t. salt
- 1/2 c. confectioners' sugar
- 2 T. milk
- 1 t. vanilla (optional)
- 2 T. sliced almonds

Directions

1. Beat together the egg, sugar, oil, and orange juice in a large bowl.
2. Combine flour, baking soda, and salt in a medium-sized bowl.
3. Add flour mixture to egg mixture and stir to combine.
4. Turn dough out onto a floured surface and knead until it becomes a smooth ball. Cover and chill for 2-3 hours.
5. Use a rolling pin to flatten the ball into an oblong shape; cut the dough into strips. Roll each strip into doughnut shapes and pinch to secure.
6. Fry in vegetable oil on medium heat until golden brown (about 1-2 minutes per side) and drain on paper towels. (For a healthier option, bake at 350 degrees for 15 minutes.)
7. Make optional sugar glaze: Place the confectioners' sugar in a small bowl and stir in the milk and optional vanilla until smooth.
8. To top the rosquillas: Leave a few plain (Las Tontas), top some with confectioners' sugar (Las Listas), and glaze the rest (Las de Santa Clara). Add almonds to half of the glazed batch (Las Francesas). You now have all four types of rosquillas!

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