



## Oliebollen Dutch New Year's Doughnuts

YIELDS: 20 DONUTS

Literally translated "oily balls", these Dutch delicacies taste better than they sound, and are traditionally eaten on New Year's Eve!



### *Ingredients*

- 500 g Anita's Organic All Purpose Flour
- 2 tsp salt
- 8 g instant yeast
- 320 ml warm milk
- 2 tsp sugar
- 2 eggs room temp
- 300 g raisins or currants soaked overnight in a 1/4 cup of rum
- icing sugar for dusting

### *Instructions*

1. Do ahead: Soak the raisins overnight in a 1/4 cup of rum
2. Combine the yeast and sugar in the milk and let rest for 5 minutes
3. Whisk the eggs into the milk mixture
4. In a large mixing bowl, combine the flour and salt
5. In a stand mixer fitted with the dough hook, or by hand with a wooden spoon, mix for 10 minutes
6. until a smooth dough forms. Mix in raisins until evenly distributed.
7. Allow to rise for 60-90 minutes.
8. Preheat oil in a heavy pan (enough to deep fry) or a deep fryer to 350°F
9. Using a small ice cream scoop or 2oz spoons, place balls of dough into the fryer, and fry for 5-8
10. minutes or until nicely browned, flipping them halfway through frying. Remove and dust
11. generously with icing sugar.
12. Eat with family and friends to ring in the New Year.

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