

MEXICAN TWELFTH NIGHT BREAD

- 1 3/4 cups flour sifted
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/2 teaspoon baking powder
- 2 tablespoon butter
- 1 egg beaten
- 1/4 cup milk
- confectioners sugar (optional)
- cinnamon sugar (optional)
- maple syrup (optional)
- butter

- x Sift dry ingredients and cut into butter.
- x Combine with a mixture of the egg and milk.
- x Knead gently to form a mass.
- x Form into balls about 1" in diameter; grease hands if necessary while forming the balls.
- x Cover and let stand twenty minutes at room temperature.
- x Roll on lightly floured board into very thin cakes.
- x Drop into 375° F deep fat and fry to a golden brown on each side.
- x Dredge breads with confectioners sugar, cinnamon sugar, or serve with maple syrup or honey

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