

GOLDEN ANGEL WINGS

MARDI GRAS



Ingredients (For 4 jars)

- 250 g wheat flour
- 50 g sugar
- 50 g tepid melted butter
- 3 eggs
- 1 sachet of baking powder
- 1 tbsp orange blossom water
- 1 pinch of salt
- Oil for frying
- Icing sugar

Preparation:

In a large mixing bowl, combine the flour, sugar, yeast, orange blossom water and eggs.

Mix well and add the tepid melted butter to obtain a supple, elastic dough.

Cover with a clean tea towel and allow to raise for 3 hours (the dough should double in volume).

Flour the work surface and roll the dough out to a thickness of between 2 and 5 mm.

Cut out lozenge shapes, then make an incision in the middle so that the angel wings can rise during the cooking process.

Drop the angel wings in the boiling oil and brown them on both sides.

Drain the angel wings on kitchen paper to remove the excess oil and sprinkle with icing sugar.

