
Easy Andagi (Okinawan Doughnuts)

Description

This is a local favorite and perfect to enjoy while it's still hot. If you have leftovers, break them up and make bread pudding or use them in a trifle. You can also place them in a bowl, drizzle with melted butter and honey and top with a scoop of your favorite ice cream to make an andagi butter toast.

Total time: 20 min Yield: 35 to 40 pieces

Ingredients

4 cup flour
1/2 tsp salt
1 3/4 cup sugar
2 Tbsp baking powder
4 eggs
1 cup milk
1 tsp vanilla extract
vegetable oil

Prep Time: 10 min Cooking Time: 10 min Total Time: 20 min

Instructions

Mix the flour, salt, sugar and baking powder. In a separate bowl blend the eggs, milk and vanilla extract.

Combine the wet ingredients and the dry ingredients and mix by hand until the batter forms a thick texture, free of any lumps. Chill for 1 hour before frying. (Batter can be chilled for up to 3 days before frying.)

Pour vegetable oil into a small or medium sized pot, until the oil is about 4 inches deep, (exact quantity of oil depends on the size of pan used) heat on medium heat until the oil reaches 320° F, dollop 3 tbsp. portions of the andagi mixture into the oil, and allow to fry until golden brown and crispy, usually around 7 minutes in total.

Chef's Note: No need to flip the andagi over as they will flip over on their own when they are half cooked. This happens when the baking powder is activated by the heat of the oil and causes the part of the dough in the oil to expand and will become light and fluffy, while the top portion not submerged in the oil remains dense and heavy, causing the andagi to become top heavy and that's what causes it to flip over on its own.

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