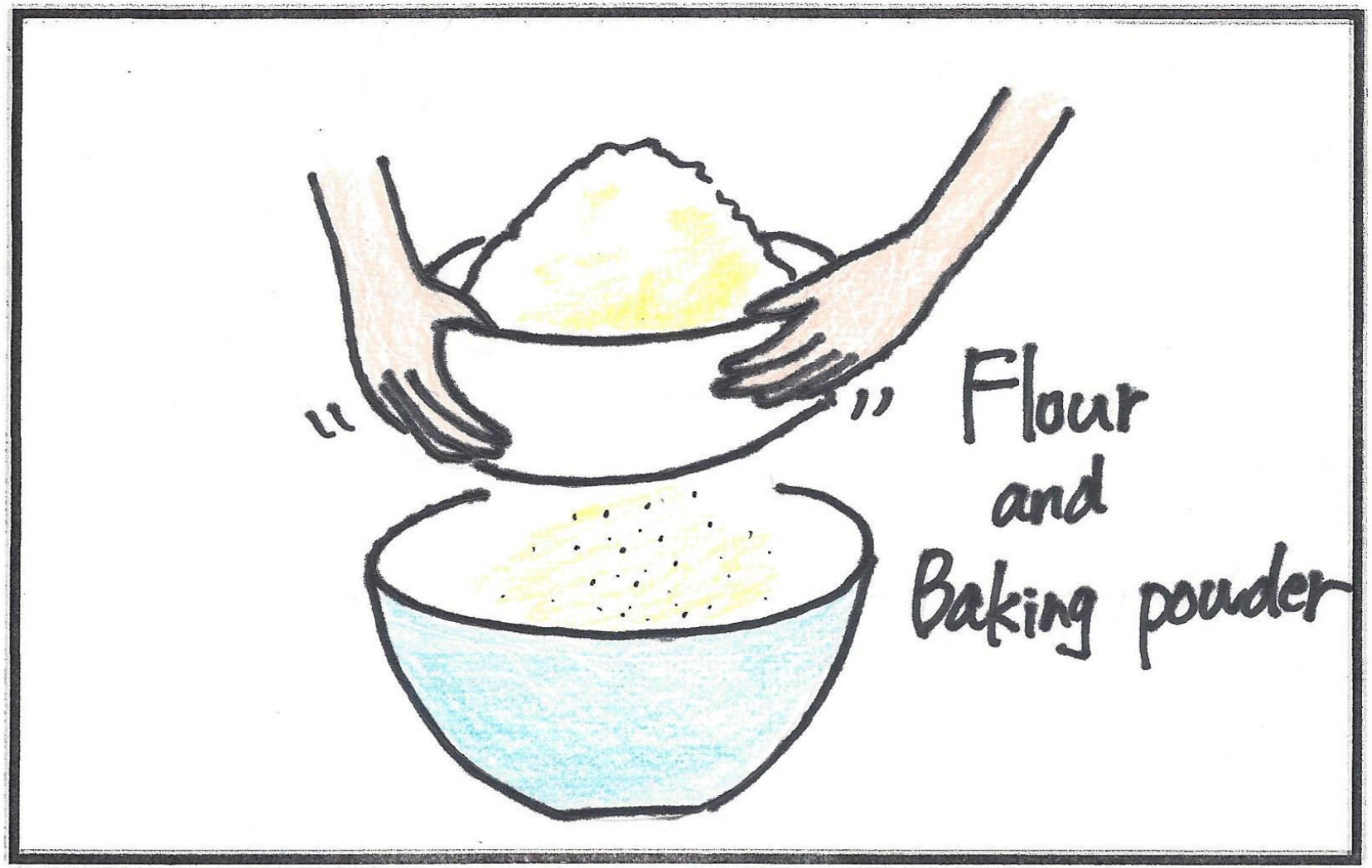
Deep-fried Buns
サーターアンダギー

Deep-fried Buns (1)

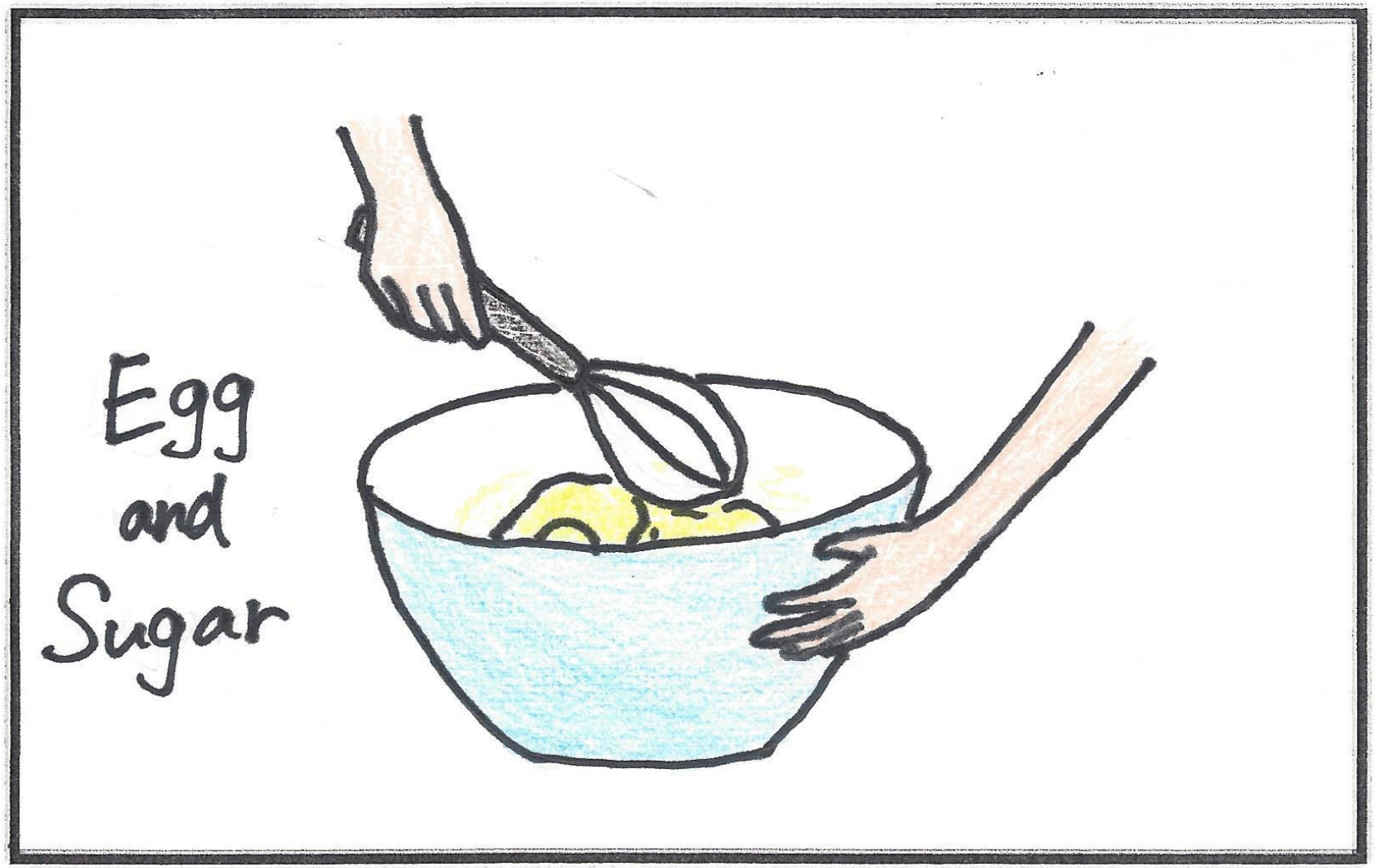


Deep-fried Buns (1)

☆ Sift flour and baking powder together.

★ Sift flour and baking powder together into the bowl.

Deep-fried Buns (2)

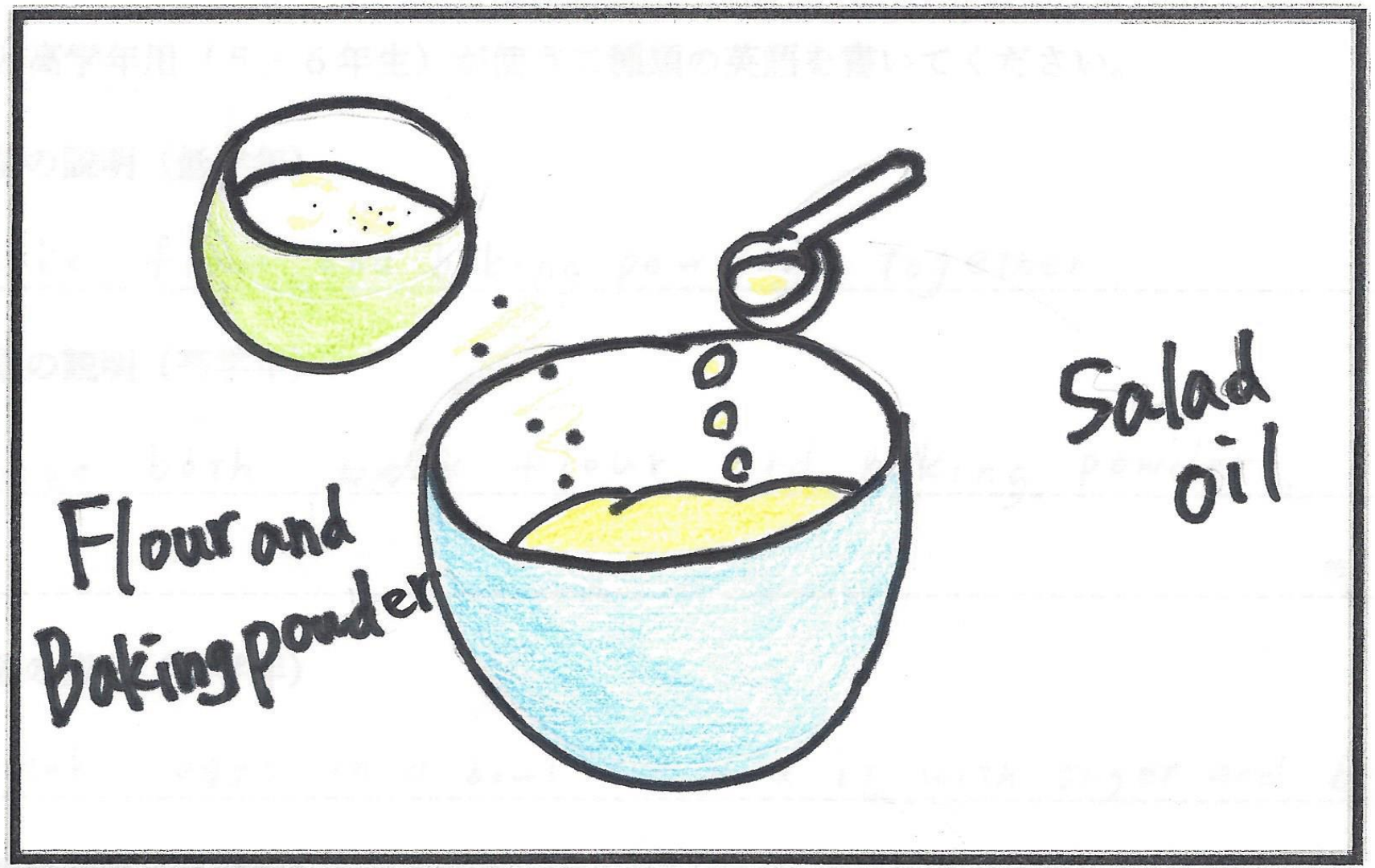


Deep-fried Buns (2)

☆ Break eggs into a bowl and mix them with sugar and brown sugar.

★ Break eggs into a bowl and mix them with sugar and muscovado (brown sugar).

Deep-fried Buns (3)

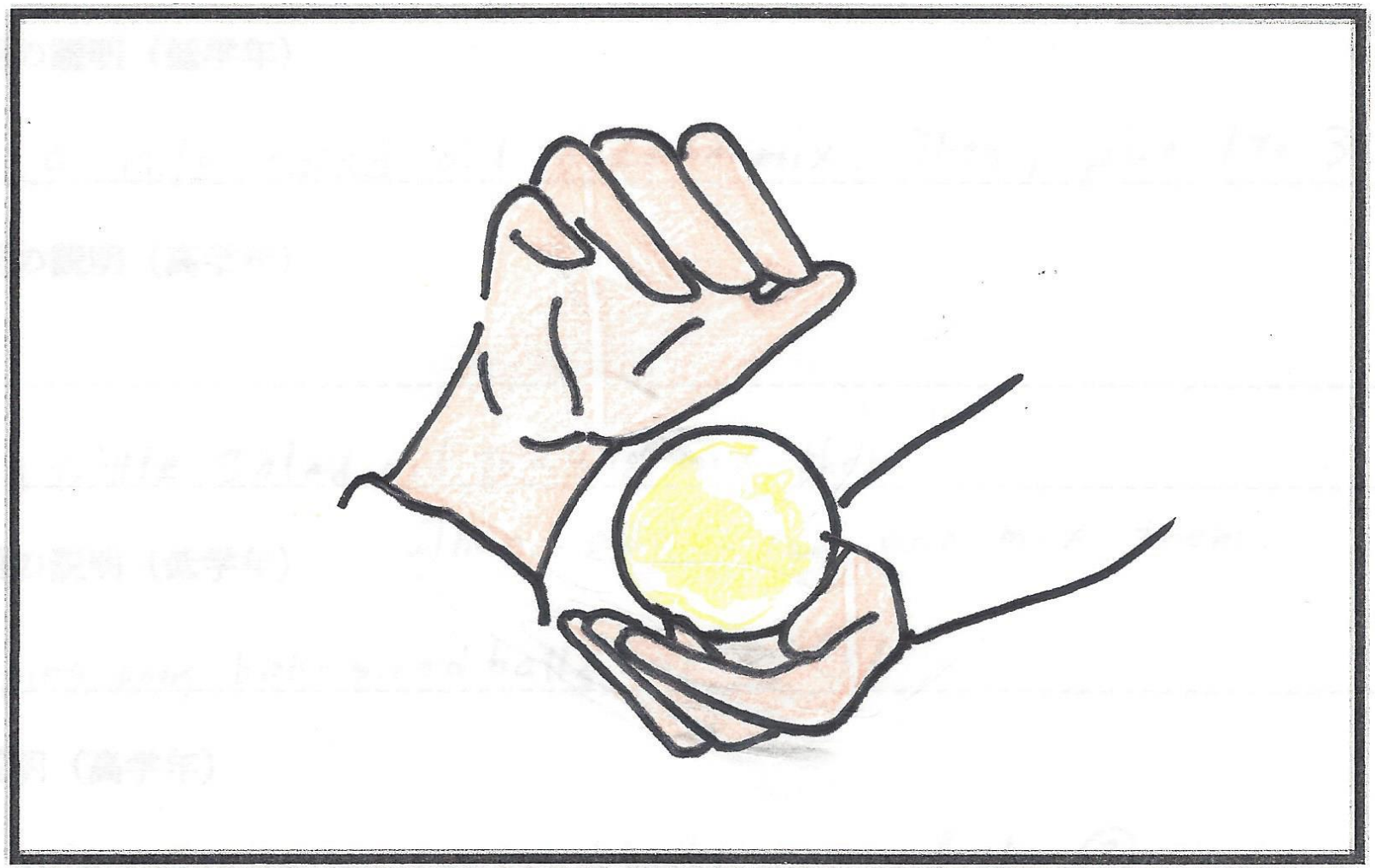


Deep-fried Buns (3)

☆ Add some salad oil. Mix them together. Then add the flour. Mix them together.

★ Add some salad oil to the bowl, and mix them together lightly. Then add the sifted flour and mix them all together.

Deep-fried Buns (4)

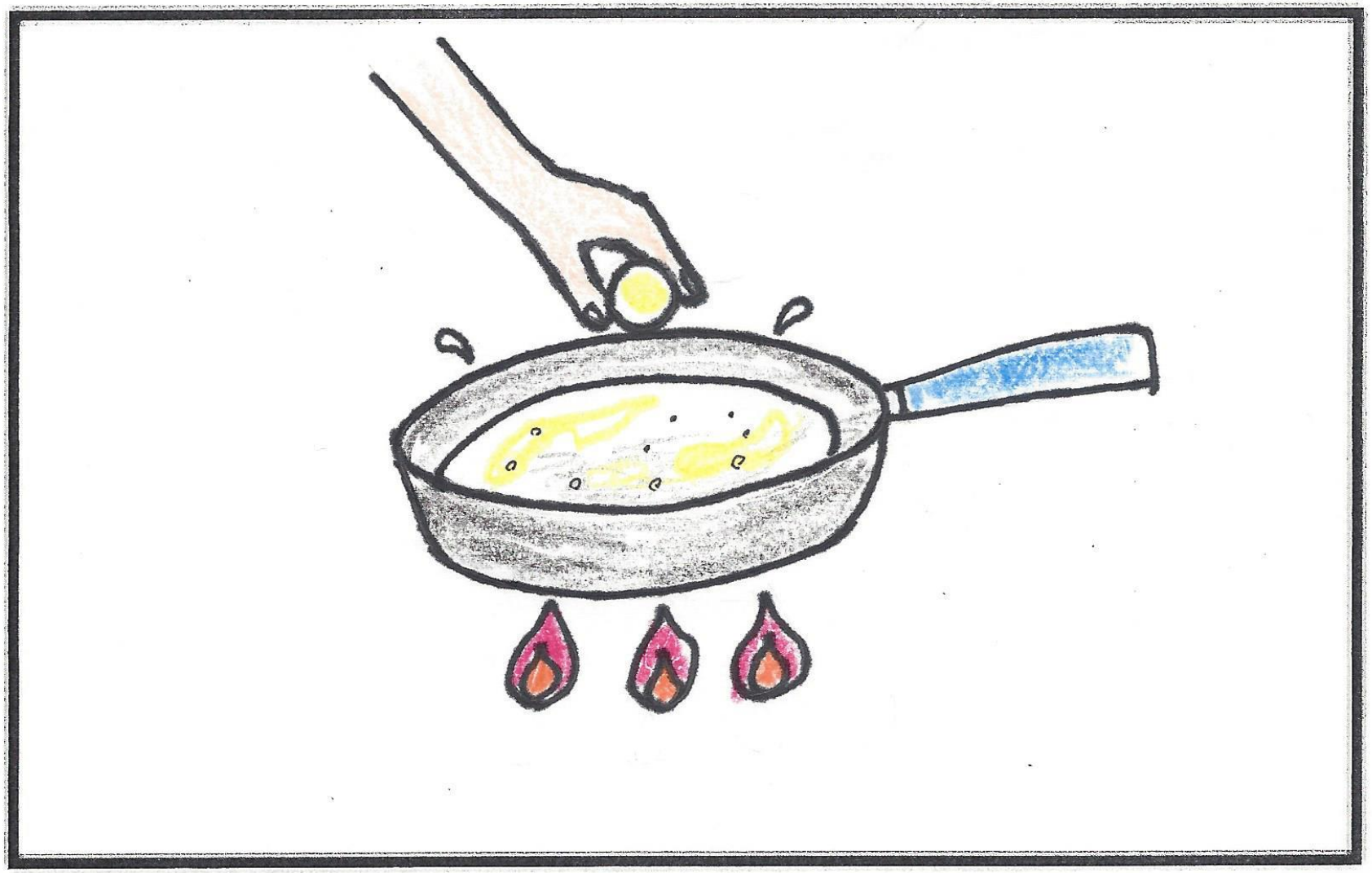


Deep-fried Buns (4)

☆ Make ping-pong-ball-sized balls.

★ Dip your hands in ice-water. Then, from the batter, make about 15 ping-pong-ball-sized balls.

Deep-fried Buns (5)

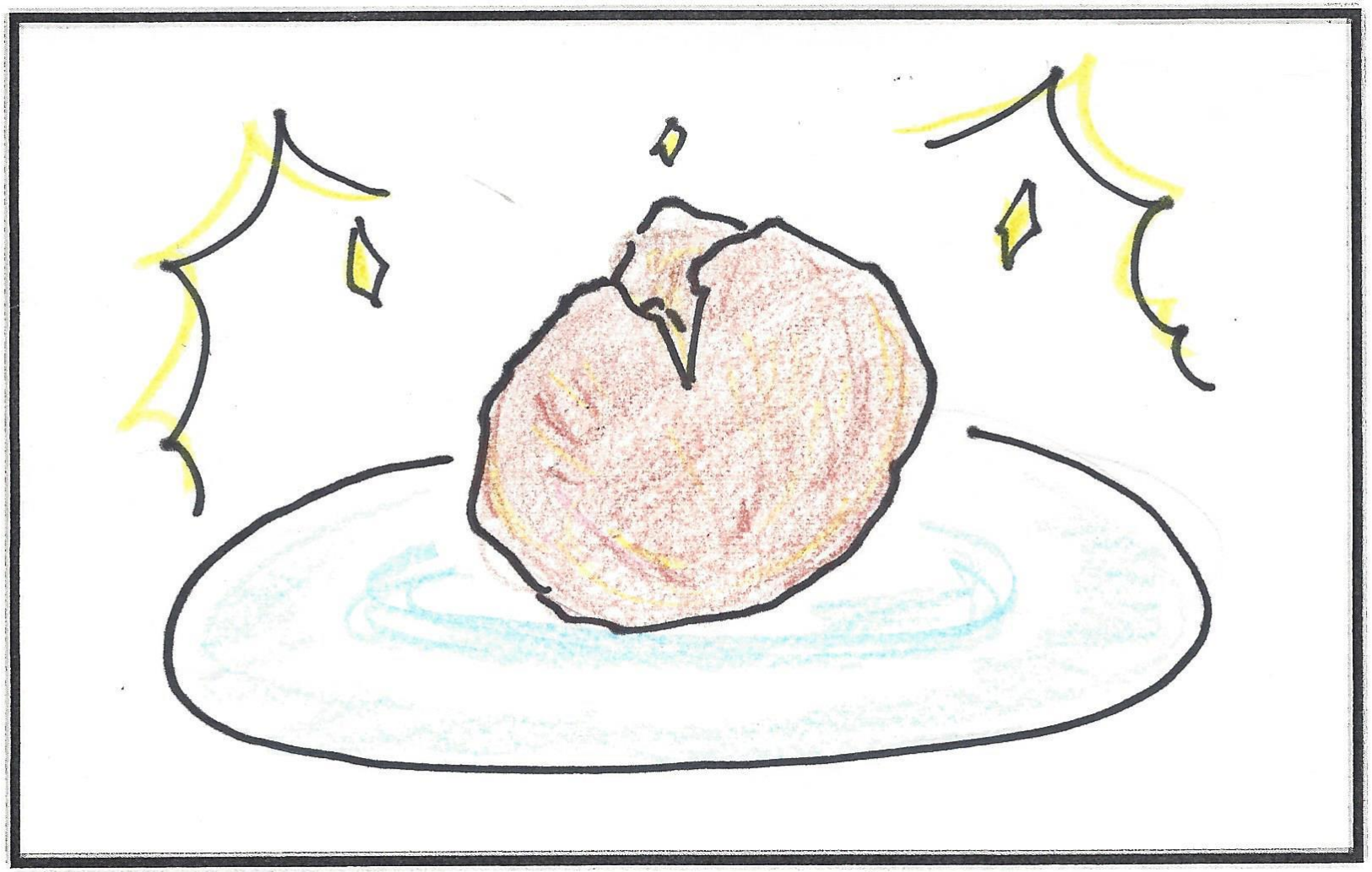


Deep-fried Buns (5)

☆ Cook the balls in oil.

★ Heat the oil to about 160℃.
Put the balls into the oil.
When they are brown and have cracked, they are ready to eat.

Deep-fried Buns (6)



Deep-fried Buns (6)

☆ Done. Eat warm or cool.

★ Done. Eat them warm or sprinkle them with powdered sugar.