



OLIEBOLLEN DUTCH DONUTS

Oliebollen – also known as Dutch Doughnuts – are especially enjoyed during New Year's, but since they're so easy to make, you'll also find them all year long in the Netherlands.



COOK TIME

4.15 HRS



COOK TIME

25 MIN



SERVINGS

30 OLIEBOLLEN

Instructions

To a small bowl, add the warm water and mix with the sugar until the sugar has dissolved.

Add the yeast and mix. Let it sit for 5-10 minutes.

Add the all-purpose flour, ½ cup sugar, yeast mixture, and eggs to a large mixing bowl. Whisk together.

Add the warm milk in small increments and keep whisking until the dough is smooth.

Cover the bowl with a damp towel and let the dough rise for 2 hours.

Add the salt to the dough and carefully mix it in with a spatula.

Heat your oil in a medium-sized pot. Use your thermometer to make sure it reaches a temperature of 350°F before adding the dough.

Use your ice cream scooper or two spoons to form a small dough ball, no larger than 2 tablespoons of dough. Gently drop the dough ball into the hot oil. Do not overcrowd. Fry the oliebollen in small batches; two at a time is good.

Fry the oliebollen for about 1 - ½ minutes on each side or until golden brown. When done, place them on a paper towel-lined plate or tray.

When all are done, sprinkle the warm oliebollen with powdered sugar. Oliebollen are best enjoyed while warm!

Notes:

- If you dip your scooper or spoons into the oil before you scoop up the dough, the dough will release more easily. If the outside of the oliebollen is brown while the inside is not cooked, your oil is too hot. Lower the temperature a little and try again. Geniet ervan! (Enjoy!)

Ingredients

- ½ cup water, warm
- ½ teaspoon granulated sugar
- 3 teaspoons instant yeast
- 4 cups all-purpose flour
- 2 cups milk, warm
- 2 eggs
- ¼ cup granulated sugar
- 1 teaspoon salt
- 4 cups vegetable oil
- ¼ cup powdered sugar