



# Malasada Recipe

*Experience a Hawaiian delicacy and finisher's treat!*

## INGREDIENTS

- 1 packet active dry yeast (1/4 oz. or 2 1/4 teaspoons or 7 grams)
- 1 tablespoon sugar
- 1/3 cup water
- 8 cups all-purpose flour
- 1/2 cup sugar
- 1 teaspoon salt
- 2 cups scalded milk
- 1/2 cup butter, melted
- 8 large eggs, beaten
- Oil for frying
- Sugar, for coating



## INSTRUCTIONS

Dissolve the yeast and the 1 tablespoon of sugar in warm water. In a large mixing bowl, combine the all-purpose flour, sugar and salt and make a well in the center. Add the milk, butter, eggs and yeast mixture. Beat thoroughly to form a soft and smooth dough. Cover and let rise until doubled in size, about an hour. Heat oil to 350 degrees.

While the oil is heating up, shape dough into flat round

discs, pulling the dough outwards and leaving a small indentation in the center. Place the dough into the oil and fry until browned. Drain on paper towels, then shake in a bag with sugar.

### PREP TIME

1 hour

### COOK TIME

15 minutes

### TOTAL TIME

1 hour 15 minutes

## NOTES

Scalded milk is milk heated to a near boil. It makes the malasadas fluffier and lighter.

