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----- Side 1 Cut Out Below -----

Rosettes

Cook this on a rosette iron, then sprinkle with sugar. Makes 5 dozen (30 servings).

Printed from Allrecipes, Submitted by Pat Kersteter

2 eggs	1 cup milk
1 tablespoon white sugar	1 teaspoon vanilla extract
1 cup sifted all-purpose flour	1/4 teaspoon salt

Directions

- 1 Combine eggs, sugar and salt; beat well. Add remaining ingredients and beat until smooth.
- 2 Heat a rosette iron in deep, hot oil (375 degrees) for 2 minutes.
- 3 Drain excess oil from iron. Dip in batter to 1/4 inch from the top of the iron, then dip iron immediately into hot oil (375 degrees).
- 4 Fry rosette until golden, about 30 seconds. Lift out; tip upside down to drain. With fork, push rosette off iron onto a rack placed over paper towels.
- 5 Reheat iron 1 minute; make next rosette.

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----- Side 2 Cut Out Below -----

- 6 Sprinkle rosettes with confectioners' sugar.

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