



BIMUELO

An Easy Hanukkah Treat to Make With Kids

Ingredients

- 1 ½ cups flour
- 1 teaspoon baking powder
- a pinch of salt
- 1 egg
- 1 cup of milk
- Vegetable oil for frying
- Optional: honey, maple syrup, or powdered sugar for dipping or topping your bimuelos.

Preparation

Kids can help with making the dough, rolling batter, and choosing toppings. Grown-ups should handle all of the frying.

1. Mix the dry ingredients together.
2. Add the egg and milk, then stir until batter forms.
3. In a frying pan, pour in your oil (about two inches high) and warm your oil to about 365 degrees.
4. Drop the batter by tablespoons into the oil.
5. Fry the bimuelos until they are golden on each side, about 2 to 3 minutes.
6. Use a slotted spoon to transfer your finished bimuelo to a paper-towel lined plate to cool and allow the oil to drain.
7. Enjoy!

TIPS

Egg-free version: For an egg free variation, substitute four tablespoons of whipped aquafaba (the water that canned chickpeas are packed in).

Dairy free version: If your family would like to make a dairy-free version of the recipe, use soy or rice milk and whisk in a tablespoon of apple-cider vinegar before adding the milk to the recipe.