



# ENSAIMADAS

NIBBLEDISH CONTRIBUTOR

## Ingredients

20 gr. active dry yeast  
1 dl. milk, lukewarm  
250 gr. white flour  
50 gr. white sugar  
1/2 tsp salt  
1 tbsp corn oil  
1 egg  
100 gr. butter, softened  
confectioners' sugar

## Instructions

Ok, I'll try to translate this recipe in English again. Please forgive me if I make some grammar mistakes.

The evening before:

Dissolve the active dry yeast into the lukewarm milk.

In a large mixing bowl sift the flour with the salt. Make a well in the center and add the dissolved yeast with the milk. Sprinkle with some of the flour and leave it to rest about 20 minutes.

In a small bowl beat the egg with the oil, then add it to the yeast. Start to work the dough with your hands into the bowl, then turn it onto a lightly floured surface. Knead about 10 minutes, until reach an elastic dough. Cover and let it rise about 1 hour in a warm place.

Divide into 8 small balls. Roll each ball with the rolling pin into a thin rectangle. Brush each rectangle with softened butter (about 12gr for each). Roll each rectangle into itself

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starting from the long side. It must be a long strip. Let rise about 1 hour. Starting from the end roll each strip into a circle. Transfer onto a covered with a baking paper baking sheet. Pour into a COLD oven and leave the ensaimadas there overnight. The next morning turn on the oven to a 400°F - 200°C and bake about 10-15 minutes. Dust with confectioners' sugar and serve.

The next time I'll try to substitute the butter with a low-fat strawberry jam and I'll try to add some whole wheat flour into the dough.