Calas

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 C. cooked rice
- 2 T. sugar
- 2 eggs
- 1 t. vanilla
- 1 1/2 C. water
- 2 C. flour
- 2 t. baking powder
- 1/2 t. salt
- 1/4 t. nutmeg

- cooking oil

- powdered sugar

Instructions

Calas are a traditional New Orleans breakfast dish, and a perfect way to use up leftover rice. This recipe is a quick version with baking powder, since calas are traditionally made with yeast. A very tasty recipe. Enjoy!

1. Beat the eggs, sugar, and vanilla together until bright yellow and foamy. Add water and beat well.

2. Sift together the flour, baking powder, salt, and nutmeg. Add to egg mixture and beat well with a whisk.

3. Add rice and make sure all the kernels are covered.
4. In a heavy skillet or large saucepan heat about 1-1 1/2 inches of oil (should be heated to about 390° F).

5. Scoop large spoonfuls of batter into the hot oil and fry until a nice, golden crust appears on all sides.
6. Eat immediately with a generous sprinkling of powdered sugar on top.