



Basic Rosette Batter

- 1 cup flour, sifted
- 1 egg, beaten
- Pinch of salt
- 1 cup milk
- 2 TBS sugar
- ½ tsp vanilla

Mix all ingredients together until smooth and creamy. Let stand, covered, 30 minutes in refrigerator before using. Heat oil to 365 F. Let iron heat in hot oil for one minute, then lift it out of the oil, blot excess oil off, then dip the heated iron into prepared batter about $\frac{3}{4}$ of the way up, taking care not to let batter go over the top of the iron. Hold iron in batter for a few seconds, then lift and let excess drain off. Submerge battered iron into hot oil and cook for one minute until the rosette drops off mold and turns golden brown. Flip with tongs if necessary, remove and drain on paper towels. Serve sprinkled with powdered sugar or cinnamon sugar. Delicious with ice cream, fruit, chocolate or whipped cream.