

Pohancie (Rosettes)

Ingredients:

1 Cup of flour
1 Cup of whole milk
1 Egg (beaten)
Dash of salt
1/2 Jigger of Bourbon
2 Cups of confectioner's sugar

Steps:

Mix all the above ingredients together into a smooth batter. You will need 1 1/2 lbs. Of Crisco for frying. Heat iron mold for about 15 to 30 seconds in hot oil (365 degrees). Remove mold from grease and dab excess grease on a [paper towel](#).

Dip hot iron mold into batter, hold level and let batter adhere to the sides of the mold. Now place mold into hot grease and fry about 45 seconds on each side or until lightly browned.

Drain on [paper towels](#). Let cool and sprinkle with powder sugar.

Makes approximately 3 dozen.

Enjoy

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