

## KUL KULS

(Phyllis D'Souza)

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### **Ingredients**

1 kg white flour  
3 egg yolks  
2 oz butter  
6 tbsp sugar or golden syrup  
1 tsp vanilla essence  
Salt to taste  
Milk to knead the dough

### **Method:**

- ❖ Sieve the flour; add egg yolks, butter, sugar, vanilla essence and salt.
- ❖ Knead the dough with milk and keep for a while to rise.
- ❖ Make small balls, then with the back of a fork press each balls and form into kul kuls.
- ❖ Deep fry in oil.