



Hill's Mills & Mixers

BOSCH Kitchen Centre

~products for better health

ELEPHANT EARS

3 tbsp yeast

2/3 c instant powdered milk

2 tbsp sugar

1 tbsp salt

5 cups Pastry flour (Princess)

5 cups Ellison Best flour

4 cups warm water

KNEAD APPROX 8 MINUTES

Roll into long roll, cut into 16 pieces, mold into buns, cover, let rise 15 minutes, stretch into elephant ears

Deep fry until golden brown.

Sprinkle with melted butter.

Sprinkle with mixture of Cinnamon and icing sugar.