



Rosettes



Dairy Free



Popular

READY IN



45 min.

SERVINGS



36

CALORIES



53 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 tablespoons granulated sugar
- ☐ 1 teaspoon salt
- ☐ 2 eggs
- ☐ 2 tablespoons vegetable oil
- ☐ 1 cup water
- ☐ 1 cup flour all-purpose
- ☐ 1 serving vegetable oil
- ☐ 1 serving powdered sugar

- ☐ 0.5 cup semi chocolate chips
- ☐ 2 tablespoons butter
- ☐ 2 tablespoons plus

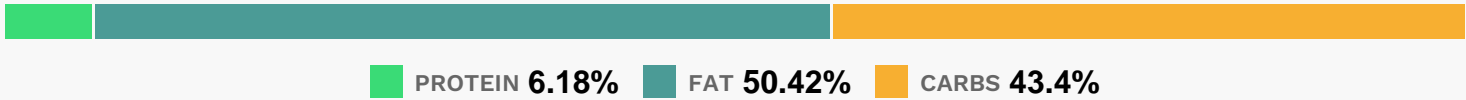
Equipment

- ☐ bowl
- ☐ paper towels
- ☐ sauce pan
- ☐ hand mixer
- ☐ microwave
- ☐ measuring cup

Directions

- ☐ In deep medium bowl, beat granulated sugar, the salt and eggs with electric mixer on medium speed. Beat in 2 tablespoons oil, the water and flour until smooth. In 3-quart saucepan, heat oil (2 to 3 inches) to 400°F.
- ☐ Heat rosette iron by placing in hot oil 1 minute. Tap excess oil from iron on paper towels. Dip hot iron into batter just to top edge (don't go over top). Fry about 30 seconds or until golden brown. Immediately remove rosette; invert onto paper towels to cool. (If rosette is not crisp, batter is too thick; stir in a small amount of water or milk.)
- ☐ Heat iron in hot oil and tap on paper towels before making each rosette. (If iron is not hot enough, batter will not stick.)
- ☐ Sprinkle with powdered sugar just before serving or drizzle with chocolate glaze.
- ☐ To make chocolate glaze, in 2-cup microwavable measuring cup, place chocolate chips, butter and corn syrup. Microwave uncovered on Medium 1 to 2 minutes or until chocolate can be stirred smooth.
- ☐ Drizzle glaze over rosettes.

Nutrition Facts



Properties

Glycemic Index:4.56, Glycemic Load:2.56, Inflammation Score:-1, Nutrition Score:1.2400000056495%

Nutrients (% of daily need)

Calories: 53.21kcal (2.66%), Fat: 3g (4.61%), Saturated Fat: 0.94g (5.86%), Carbohydrates: 5.81g (1.94%), Net Carbohydrates: 5.52g (2.01%), Sugar: 2.76g (3.06%), Cholesterol: 9.24mg (3.08%), Sodium: 76.82mg (3.34%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 0.83g (1.65%), Selenium: 2.15µg (3.07%), Manganese: 0.06mg (2.88%), Vitamin K: 2.3µg (2.19%), Iron: 0.36mg (2.02%), Vitamin B1: 0.03mg (1.99%), Copper: 0.04mg (1.96%), Folate: 7.51µg (1.88%), Vitamin B2: 0.03mg (1.77%), Phosphorus: 15.27mg (1.53%), Magnesium: 5.56mg (1.39%), Fiber: 0.29g (1.17%), Vitamin B3: 0.23mg (1.14%), Vitamin E: 0.16mg (1.07%)