Grammy's Fried Dough

DESSERTS

YIELD
1–2 loaves' worth

ACTIVE
30 min

TOTAL
Thaw/rise time + 30 min

EQUIPMENT
Heavy skillet (cast iron) · Probe thermometer · Wire rack or paper towels

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Rhodes frozen white bread dough	454 g each	1–2 loaves	Thaw the dough and let it rise until doubled, following the package. Overnight in the fridge or a few hours at room temp. From scratch instead: one batch of the **Fried Dough Dough** card replaces 2 loaves.
2	Neutral oil		≈½ in deep	Heat the oil in the skillet over medium to 350–375 °F.
3				Pull off pieces and stretch them a little. Shallow-fry in batches until golden on both sides, ≈1–2 min per side. Drain.
4	Butter Powdered sugar		to taste for dusting	Serve hot, buttered and dusted with powdered sugar.

NOTES

- Oil too cool soaks into the dough. Too hot browns the outside before the inside cooks.