

BOÑELOS KALAMASA

(ka-la-ma-sa)

It took me several attempts to figure this one out! But, after some advice from Auntie Daling and a few adjustments on my part, I've come up with this recipe – I LOVE IT! I love the delicateness cake flour gives to this boñelos!

INGREDIENTS

Set 1

1-15 oz. can pumpkin (or 1 2/3 c. fresh pumpkin)

1-12 oz. can evaporated milk (about 1 2/3 c.)

1 c. sugar

2 t. pumpkin pie spice

1 t. cinnamon

2 t. vanilla

Set 2

2 c. all-purpose flour

3/4 c. cake flour

3 t. baking powder

Set 3

Oil for frying

Tools: *two medium bowls, whisk, large pot, colander, slotted spoon, small plate, napkins, baking pan*

DIRECTIONS

1. Fill pot half way with oil. Heat oil on medium heat.
2. Mix all of set 1 in medium bowl: pumpkin, milk, sugar, spices.
3. Combine the flours and baking powder in the other medium bowl. Add the dry mixture into the wet mix and stir to combine.
4. Refer to boñelos aga for “batter dropping technique.”
5. Using one hand, test a mound of batter in the oil. Oil must be hot enough to cook the inside of the doughnut in about 12-15 minutes without burning the outside.
6. Once oil is hot, drop more batter into the oil. You must constantly turn the boñelos in the oil to cook / color the boñelos evenly. It should cook to more of a brown than a golden color.
7. Remove cooked boñelos to the colander then to a napkin lined baking pan.
8. This makes about 40-50 pieces depending on how large your boñelos are.

****NOTE:** *I used cake flour to lighten the batter. It gives the boñelos a very soft center. You can use just all-purpose flour. It may, however, be a bit dense in the middle.*

Recipe from REMEMBER GUAM by Paula Quinene of PaulaQ.com.