

# ROSETTES

*Growing up on Guam in the 80's, I could always find these cookies at parties. It was exciting to see them because they were so pretty! Many, many years ago I bought my rosette irons from Lujan's store in Anigua. They are one of my prized possessions. If you cannot get them on Guam, they are available from online stores / catalogs. Do a Google search for "rosette irons" and you should find them. I am not sure how and when the irons came to be on Guam. Was it through our early European discoverers or did the rosette find its way via the USA?*

*Rosette making dates back to the Iron Age. Some countries dust their rosettes with regular sugar or powdered sugar, others add cinnamon to the sugar while a few countries flavor the batter with vanilla or almond extracts.*

*In Salamanca, Spain, there is such a cookie called a **florete**. The florete is formed from heavy irons called "de forja." The picture of the florete looks as if it has a thicker "shell." The iron appears to have greater height (or depth if you will), hence, a taller cookie.*

*The Danish call rosettes a **struvor**.*

*Making the rosettes is time consuming. This recipe yields about 28 rosettes. If you use the double rosette iron, you should make two batches of this recipe. The container you will pour the batter into has to be large enough to fit the double iron. One batch of the batter will not be deep enough to submerge the irons. If using a large food processor, you can simply double everything and make it at one time. If you use a blender, make 2 batches of the batter (DO NOT DOUBLE IT IN THE BLENDER. You DO NOT have to wash the blender in-between). On the other hand, you can simply attach just one of the rosettes to the handle and use a smaller container, thereby only needing to make 1 batch of the batter.*

***This batter needs to sit in the fridge overnight** so plan accordingly. I left my batter in the fridge for 2 days and it was fine.*

## **INGREDIENTS**

### Set 1

4 T. butter, melted

### Set 2

1 c. flour

2.5 T. sugar

¼ t. salt

¾ c. whole milk

1 egg

1.5 t. vanilla

### Set 3

Vegetable oil for deep frying

2 c. sugar for dusting

¼ c. cinnamon for dusting

**Tools:** *blender, frying thermometer, rosette irons, large / deep pot, napkins for draining oil, wire cooling racks, wax paper, container for dusting, tong, fork, container wide and deep enough for the irons*

### ***DIRECTIONS for making the batter***

1. Combine all the ingredients from sets 1 and 2 in the blender.
2. Cover blender and pulse to thoroughly mix the batter.
3. Pour the batter into a container.
4. Lift the container slightly off of counter-top. Allow the container to drop down on the counter. This helps bring air bubbles to the surface to pop. You may also use a fork to prick / pop the surface of the batter.
5. Let batter **sit in the fridge overnight**.

### ***COOK THE ROSETTES***

1. Line the counter with wax paper slightly larger than your wire rack.
2. Line a large plate with napkins (to tap out excess oil from the irons).
3. Mix the cinnamon and sugar in a pan (a cake pan for example) and set aside.
4. Fill a pot about 2/3 full of vegetable oil and heat between **370 to 380 degrees**.
5. Heat the irons in hot oil for 2 minutes.
6. Remove the batter from the fridge.
7. Using a spoon, gently run the back of the spoon through the batter to “mix”....trying to avoid making bubbles. Discard the spoon.
8. Tap the irons on the napkins to drain excess oil.
9. Immediately dip AND HOLD the iron in the batter, careful not to go over the top of the rosette iron (otherwise you will not be able to remove the cookie as a whole).
10. Keep the iron in the batter for about 10-15 seconds to let the batter form onto the iron.
11. Remove iron from the batter and immediately place the battered-iron **deep** into the oil for about 60 seconds.
12. Because cook-top temperatures vary, you will have to find a happy medium of temperature and time.
13. Lift the iron out. The rosette should fall off the iron itself. If not, use a fork to push the rosette off the iron.
14. Once the rosette falls off or is removed from the iron, let the iron **HANG OFF THE EDGE OF THE POT** still immersed in the oil. This will keep the irons heated and ready to use. Once you get the hang of it, you may be able to cook two rosettes at the same time (using only one iron).
15. While in the oil, flip the rosette such that the design faces up (to avoid removing a cookie with oil caught in the shell).
16. Remove the cookie from the oil and place directly into the pan of cinnamon and sugar, face down. You will only sugar-coat the side with the design.
17. Place the rosette face up on the wire rack to cool.
18. Reheat the iron in the oil for 1 minute....if you forgot to keep the irons in the oil.
19. Repeat the above steps till the batter is used up.
20. Once all cookies are cooled, store in Ziploc bags for several days.
21. **WARNING!** These cookies can be addictive. Take one or two, and put the rest away!

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

