

Scandinavian Rosettes

You begin with a classic crepe batter, and with the help of a rosette iron, you create these extraordinary cookies, as lovely as butterflies and every bit as light. Reach for one, and you won't believe how ethereal they are, how little they weigh. Take a bite, and you will be startled by the sound of the crunch.

Makes about 3 dozen cookies

Active time: 1 1/4 hours

Start to finish: 1 1/4 hours

2 large eggs

2 tablespoons granulated sugar

1 cup whole milk

1 teaspoon vanilla

1 cup all-purpose flour

1/4 teaspoon salt

1 1/2 quarts vegetable oil

1/4 cup confectioners' sugar

SPECIAL EQUIPMENT: a rosette iron

Whisk together eggs, granulated sugar, milk, and vanilla in a large bowl, then add flour and salt, whisking until combined.

Heat oil in a 3- to 4-quart heavy saucepan with rosette iron in it until thermometer registers 370° to 375°F. Carefully lift out iron, letting oil drip off into pan. Dip all but top edge of iron into batter 3 seconds, then submerge iron in oil and fry (batter adhering to iron) until golden, 35 to 40 seconds (do not let go of iron; cookie will shatter if it hits bottom of saucepan). Lift out iron, letting oil drip off, and, working over paper towels, carefully pry off rosette with a fork. Let rosette drain, hollow side down, on paper towels, then make more rosettes in same manner, heating iron in oil 10 seconds before dipping it into batter each time.

Dust rosettes with confectioners' sugar before serving.

Recipe Notes

1. This recipe can be easily halved.

2. The rosettes are best eaten within 1 day of being made, but they can be kept, layered between sheets of wax paper or parchment paper, in an airtight container at room temperature for up to 2 days.