

## BORRACHUELOS

(This is the traditional recipe I've always heard at home, but for quantities and directions I followed the blog Al sur del sur  
<https://www.alsurdelsur.net/2008/12/borrachuelos-de-mi-madre-y-cabello-de.html>)

### INGREDIENTS

- 1 ½ kg flour
- 450 gr. extra virgin olive oil
- 1 lemon zest
- 1 teaspoon sesame seeds
- 1 teaspoon anise seeds
- 125 g Malaga Moscatel wine
- 125 g. sweet anisette
- 125 g dry white wine
- 125 g orange juice
- 125 g sugar
- 1 packet of baking powder
- Olive oil (to fry)

Filling: *Cabello de angel* (sweet pumpkin cooked with sugar and cinnamon) or Baked and mashed sweet potato and cinnamon

### METHOD:

- Pour the oil into a frying pan and add the lemon zest. Heat the oil and when the lemon zest begins to turn golden remove and add the sesame seeds and anise seeds and take off the heat. Leave it cool.
- Place the flour, sugar and baking powder in a big bowl. Mix all the dry ingredients and pour all the wines, anisette and orange juice, stirring with a wooden spoon first. Then, knead the dough until it is smooth and soft but doesn't stick to your hands. Cover with a wet tea towel and leave it rise for at least half an hour.
- Take small balls of dough, spread with a rolling pin (the traditional one used in Málaga for this is a grooved one, but another option is just to use a fork) and cut circles. Put inside the chosen filling (*cabello de angel* or mashed sweet potato and cinnamon), and close.
- Fry the borrachuelos in hot olive oil and leave them on some baking paper or kitchen paper to get rid of the remaining oil. After that, they can be coated in hot honey or sprinkled with sugar and cinnamon.
- Enjoy!

