



*Frixuelos, submitted by Estela Fernandez Gonzalez from TI Freising*

*“This recipe has accompanied me my whole life. As a child, I used to try to steal one from my grandma before she was done cooking them. I remember playing my mom’s kitchen assistant while she was preparing them. Now, I cook them myself when there is a special occasion. Everyone loves them!”*

## Ingredients:

- 200 g flour
- 4 eggs
- 1/2 L milk
- 2 tbsp. anise
- 2 tbsp. sugar
- 1 tbsp. butter
- 2 tbsp. yeast

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**Serves: 4-6 people**



**Prep: ~10 mins**



**Bake: ~15 mins**



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## Method:

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- 1** In a big bowl, mix all of the ingredients as well as you can. Heat a pan, at first high heat, then lower it to low-medium heat, with a little bit of butter to keep the “pancake” from sticking to the pan.
- 2** Use a ladle and take as much mixture to cover the surface of the pan with a thin layer, and wait until the corners get golden and start lifting off the pan, then it’s time to flip it (use your hands and be careful, it’s hot!).
- 3** Wait the same time on the other side of the “frixuelo” and it will be done.
- 4** Remove it from the pan, and place it on a plate, put a little bit of sugar, and repeat the same steps as many times as your butter allows you. It’s done!