

Penny's delicious balls, as frequently enjoyed after services at St Mary's

Ingredients

(These quantities will make approx. 20? balls, amend to make number of choice)

3 eggs

1Kg self-raising flour, (Lidl's or brand of choice)

4 serving spoons sugar

Milk to bind mixture

Optional flavouring, e.g. cardamom

1 to 1.5L oil for cooking in a big deep saucepan

Prepare cooking oil

Pour oil into saucepan, approx. 10cm deep. You need to top up as you are cooking.

Heat on electric setting 4 or 5, then reduce to 3 for cooking

Test by putting a small amount of mixture in the oil, if it pops up it is hot enough

If too hot the outside will crisp up and the inside will not cook through

Method

Mix eggs with sugar, then flour, then optional flavouring, then milk so a spoonful of the mixture holds together. (Add more flour or milk to get the right consistency.)

Take a tablespoon of the mixture and carefully drop it into the hot oil with another tablespoon. Do not put too many in at once as they may join together.

Cook until a crispy brown on the outside then remove from the oil.

Eat warm or cool, enjoy!!