

# Kulkuls

## Indian Christmas Sweet Curls



### Ingredients

- 1 pound 1/2 kg all-purpose flour
- 1/2 teaspoon baking powder
- 1 tablespoon cold butter (cubed)
- 2 large eggs
- 1/2 cup powdered sugar
- 1 cup coconut milk
- 2 quarts oil (or enough for deep-frying)
- 1 cup granulated sugar
- 3 to 4 tablespoons water

### Procedure

- Gather the ingredients.
- In a bowl, mix the flour and baking powder well.
- Add the butter a little at a time, mixing gently until the butter is pea-sized.
- Beat the eggs in a separate bowl and add them to the flour-butter mix.
- Add the powdered sugar and coconut milk and mix into a soft dough.
- Form the dough into small-sized balls.
- Grease the back of a fork with some oil. Flatten the ball of dough and press it onto the back of the fork, forming a rectangle the length of the back of the fork tines.
- Starting at the bottom end of the fork, roll the dough up the tines and off the fork and into a tight curl. The end result will be a tube-like curl with the ridges from the fork on it. Place the curl on a plate and work the remaining dough similarly until it is all used up.
- Heat the oil in a deep, heavy-bottomed pan over medium heat.
- When hot, fry the kulkuls, making sure to turn them often until they are a light golden brown color. Drain and cool on paper towels.
- Put the granulated sugar and water in a separate pan and cook until the sugar is fully melted and a syrup forms.
- Add the cooled kulkuls to the sugar syrup and coat well.
- Remove and allow the curls to sit on a plate until the sugar is encrusted on the kulkuls. Allow to cool and enjoy!

- Prep time: 60 minutes
- Cook time: 45 minutes
- Total time: 105 minutes
- Yield: 36 servings