

Filhoses



What You'll Need:

- 9 cups all-purpose flour*
- 1 tablespoon and 1 teaspoon salt
- 6 eggs
- 1 ½ sticks unsalted butter, melted and cooled
- 1 cup pumpkin puree
- ¼ cup vegetable oil
- ¼ cup whiskey
- 3 cups milk
- 2 packets active dry yeast
- 1 cup water
- Vegetable oil for frying

What You'll Do:

1. Grab the biggest bowl in your house. Add 9 cups all-purpose flour*, 1 tablespoon, and 1 teaspoon salt to the bowl. Stir to combine and then set aside.
2. In a separate bowl, whisk 6 eggs. Add 1 ½ sticks melted and cooled unsalted butter, 1 cup pumpkin puree, ¼ cup vegetable oil, ¼ cup whiskey, and 3 cups milk to the bowl and whisk to combine. Set aside.
3. Dissolve 2 packets active dry yeast in 1 cup of warm (about 100-110°) water.
4. Add wet ingredients and yeast to the BIG bowl with the dry ingredients. Using a wooden spoon, stir to combine then knead the dough with the wooden spoon in the bowl for about 5 minutes. Using the wooden spoon to knead here is not an option; this dough is extremely sticky, so hand-kneading is off the table. We don't want tears today.
5. Place your bowl of dough in a warm spot to let it rise for about an hour (or until the dough doubles in size). Tip: My favorite place for dough to rise is inside of your oven. To do so, heat your oven to 200°, then turn it off and let it sit for 15 minutes. Place your bowl of dough inside and it will be just warm enough for the dough to rise nicely. *I just wanna repeat: TURN OFF the oven 15 minutes before you put the dough inside!*
6. Once your dough has risen, grab your wooden spoon and use it to beat the dough back down to its original size.

7. Grab a large, deep pot or dutch oven. Fill it with a couple of inches of vegetable oil and place it on medium-high heat. If you have a thermometer, you want your oil to be at about 375°. If you don't have a thermometer, you can check your oil with a bit of dough to see how it responds. If it starts to fry immediately, you are good to go!
8. Please keep in mind, frying in hot oil is not a perfect science. You will need to play a bit and see how your dough responds. No stress allowed here, just have fun and be safe! Speaking of, you will want to warn everyone in your house you are frying, especially little kids and pets!
9. While your oil heats, grab a large tray and line it with paper towels on a cooling rack to create a surface on which to place your fritters as they're done frying. You'll also need a bowl of cinnamon and sugar mix to roll your fritters in while they are still warm. Have these close to your oven so they are nearby and you can multitask, or invite a friend to come help! Better yet, just call my Mom, Aunt Christine, or my cousin Dolores, and they will help you!
10. Ok now let's fry. Grab your bowl of dough, a big spoon, and a spatula. Spoon about 2-3 (visual) tablespoons of dough out of bowl and use the spatula to drop the dough off of the spoon into the oil. The dough should be very sticky. Fry your dough for about 4-5 minutes, flipping over half way through. When they are gorgeous and golden brown, they are done.
11. Remove from oil and onto tray. Using tongs, toss your fritter around in cinnamon and sugar mixture and place back on tray.
12. Fry these in batches, and be prepared because you are going to make a lot here! Remember, you can always step away from the hot oil, leaving the heat on with nothing frying inside. Take a moment, to regroup and practice deep breathing!
13. Once you have fried all of your dough, *you will want to eat these within a day or two*. They are perfect for gatherings and parties. Literally everyone loves them. We have them at every gathering with my Portuguese side of my family and there are never leftovers.
14. If you have any left for some odd reason, you can freeze them once they have fully cooled. Place them in a freezer bag and pop in the freezer. To defrost, just leave them out on the counter for a while, or pop them in the microwave on "defrost." You will likely want to roll them in cinnamon and sugar again once they're defrosted.
15. IF you know you want to freeze a bunch of these, you can freeze them WITHOUT the cinnamon and sugar, as you can coat them fresh the day you want to eat them.