

# PANDELOS MUERTOS



## DRY INGREDIENTS:

- 3½ cups white flour
- ½ cup amaranth flour\*
- 4 teaspoons baking powder
- 4 tablespoons sugar
- ½ teaspoon salt

## WET INGREDIENTS:

- 2 eggs
- ⅓ cups milk
- ½ cup vegetable oil

## TOPPING:

- 1 teaspoon cinnamon
- ½ cup sugar

Preheat oven to 350°. Combine topping ingredients and set aside. In a large bowl, combine the dry ingredients. In a medium bowl combine the wet ingredients and mix well. The dough will be sticky.

Sprinkle flour on a clean surface and put a little on your hands. Mold the dough into any shape you like. Place dough on a cookie sheet (greased) and sprinkle topping on it. Bake for 15-20 minutes, until golden brown.

\*Amaranth flour is a traditional addition. You may substitute any whole grain flour such as whole wheat or buckwheat.

