



Ingredients

- 200g Sugar
- 1 Cup Water
- 4 Eggs
- 300g Plain Flour
- Oil for deep frying

Chinese Honeycomb Cookies

Preparation

1. Start by making a sugar syrup by combining the water and sugar in a saucepan and bringing it to boil, stirring the mixture as the sugar dissolves. Then when combined, set aside to let it cool.
2. In another bowl, beat the 4 eggs into the sugar syrup until combined.
3. Sieve the flour into the egg mixture and mix until combined.
4. Pass the mixture through the sieve again to ensure it is smooth. Then set aside for an hour for the bubbles to dissipate.
5. Heat up the oil in the wok with the molds in the oil.
6. When the oil reaches the desired temperature, take the mold out of the oil and dip it into your batter, hold for a few seconds ensuring there is enough attached to the mold and then put the mold back into the oil.
7. Allow the cookies to deep fry until golden brown and remove from the oil and let it cool before enjoying.
8. Repeat until mixture is done and enjoy.

All recipes

