



# oliebollen

Koopmans Origineel Box | 20 – 25 oliebollen

## Ingredients

- ✕ 1 box Koopmans oliebollenmix
- ✕ 2 cups lukewarm water
- ✕ 8 ounces raisins and/or currants
- ✕ Sunflower oil for baking
- ✕ Powdered sugar

## Materials

- ✕ Fryer or deep cooking pot
- ✕ Mixer with dough hooks
- ✕ Ice spoon or 2 table spoons
- ✕ Slotted spoon
- ✕ Colander with kitchen paper

## Steps to make the oliebollen

*prepare a maximum of three packs at a time*

### Step 1: Prepare the batter

- ✕ Put the raisins & currants in lukewarm water for 15 minutes and then pat them dry
- ✕ Put the Koopmans mix in a mixing bowl and add the water
- ✕ Stir the whole with a mixer with dough hooks to a smooth batter
- ✕ Stir the raisins and currants into the batter with a wooden spoon

### Step 2: Rising

- ✕ Let the batter rise in a bowl, covered with plastic, for about 45 minutes at room temperature.
- ✕ Make sure that the batter is draft-free during rising.
- ✕ Do not stir the batter while it is rising.

### Step 3: Frying

- ✕ Heat the oil to 375°F in a deep fryer
- ✕ Form balls of batter with ice tongs or with two tablespoons
- ✕ Slide the balls of batter into the hot oil and dip them briefly
- ✕ Bake the oliebollen for 3 to 4 minutes until golden brown all around
- ✕ Remove the oliebollen from the oil with a slotted spoon
- ✕ Let the oliebollen drain in a colander or on kitchen paper

### Step 4: Serving

- ✕ Serve the oliebollen with powdered sugar