

RUMNUTS

BILLY - 4/23/2013

INGREDIENTS - NUTS

- 2 TBSP WHITE VINEGAR
- 3/8 CUP SOYMILK
- 2 TBSP SHORTENING
- 1/2 CUP ~~WHITE~~ BROWN SUGAR
- 1 EGG REPLACER
- 1 1/2 TSP VANILLA EXTRACT
- 2 CUPS FLOUR
- 1/2 TSP BAKING SODA
- 1/4 TSP SALT
- 1 QT OIL (FOR DEEP FRYING)
- 1/2 CUP CONFECTIONER'S SUGAR
- 1/4 TSP NUTMEG
- 1 TSP CINNAMON

INGREDIENTS - RUM FILLING

- 2 TBSP ~~1/2~~ CUP RUM
- 1 CUP CONFECTIONER'S SUGAR
- 1/4 CUP COCOA POWDER
- 1 TBSP SHORTENING

WEAPONS

- MIXER
- BOWL
- SPOON
- ICING DISPENSER
- POT (FOR DEEP FRYING)
- TOOTHPICK

① IN A MEDIUM BOWL, STIR VINEGAR, MILK, EGG. ADD VANILLA, SHORTENING, NUTMEG, CINNAMON, FLOUR, BAKING SODA, SALT, SUGAR AND STIR UNTIL "DOUGHY".

② PINCH OFF GOBBLE-SIZED MUGGETS OF DOUGH AND FORM THEM INTO BALLS.

③ HEAT OIL IN POT TO 375°F. FRY 3-4 NUTS IN OIL UNTIL BROWNED AND SLIGHTLY CRISPY. TEST ~~INTERNAL~~ COOKED-NESS WITH TOOTHPICK IMPALEMENT. PLACE COOLED NUTS ASIDE. TURN OFF BURNER!!

④ IN MIXER COMBINE RUM, CONF. SUGAR, COCOA POWDER AND SHORTENING. MIX TO AN EVEN PUREE.

⑤ POUR RUM FILLING INTO ICING DISPENSER WITH TIP. PREPARE FOR INJECTION.

⑥ ONE BY ONE, STAB NUTS WITH RUM FILLING-FILLED DISPENSER. STAB THROUGH NEARLY TO THE OPPOSITE END OF NUT, INJECTING FILLING AS DISPENSER IS BACKED OUT OF NUT.

⑦ WASH STUFF

