

### ***Royal Fritters***

This dessert was a favorite of the French king during the Rococo era.

#### **Ingredients**

2 cups whole milk  
½ cup plus 2 Tbs. sherry (sack)  
6 eggs  
2 to 4 tsp. ground nutmeg  
1 cup white granulated sugar  
4 cups all-purpose flour  
butter  
pinch salt

#### **Utensils**

measuring cup  
measuring spoons  
mixing bowl  
electric mixer  
frying pan  
spatula  
spoon  
serving plate

Place the milk, sherry, and eggs into the mixing bowl and beat well. Add nutmeg to taste and whisk the mixture together with the sugar. Add enough flour to form a thick batter. The dish can be prepared up to this point in advance. Heat the butter in the frying pan on the stove over medium high heat and drop spoonfuls of batter into the hot pan. Quickly fry them, turning the fritters over once. Place the fritters on the serving plate and serve warm.