

The Simplest and most basic Persian dessert
Khagineh



ingredients

5 eggs
75 gr (5 tbsp) flour
75 gr (5 tbsp) yogurt
200 gr (1 cup) sugar
4 gr (1 tsp) baking powder
some oil to fry

First, select the right bowl to make a simple batter. Leaving the sugar and oil aside, mix all the ingredients and mix well.

Next, pick a suitable frying pan and pour some oil in. After the oil heats up, lower the heat and pour 2 spoonfuls of the batter and fry on both sides.

To make the syrup

Bring to a boil the sugar with 250ml (1 cup) of water for 5 minutes or until the syrup is slightly thickened.

Pour the hot syrup over the fried khagineh and serve with tea if desired.

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