

Oliebollen Mix

1 Pkg Oliebollen Mix
2 Cups Lukewarm Water
1 Cup Raisins or Currants (soaked in water)

Stir Oliebollen mix with water until smooth. Add fruit if desired. Cover with a damp cloth and let rise for 30 minutes at room temperature.

Preheat oil to 375° for deep frying. Drop by spoonfuls for each Oliebollen into fryer. Fry until golden brown. Remove from fryer
Sprinkle with powdered sugar.