Bolinhos de Chuva

recommended by Otávio from Brazil

INGREDIENTS
- 2 cups flour
- 3 tablespoons sugar
- 1/2 teaspoon salt
- 2 eggs
- 1 cup buttermilk
- 1 tablespoon baking powder
- 1/2 cup sugar
- 1 tablespoon cinnamon
- oil for frying

PREPARATION
1) Now mix the flour, salt and 3 tablespoons sugar together in a separate bowl.
2) Stir in eggs and 1/2 cup buttermilk. Add remaining buttermilk slowly until the mixture has a very thick consistency.
3) Now stir in the baking powder.
4) Pour 2 inches of oil in a deep skillet or use a fryer and heat to 350 degrees Fahrenheit.
5) Add a large ball of dough into the hot fat and fry until golden brown.
6) Lay the dough ball on a paper towel to dry.
7) Mix 1/2 cup sugar and cinnamon in a bowl and turn the cake balls inside and serve.

INTERNATIONAL FLAVOUR WEEK
2nd July – 5th July 2018
at the HNU Cafeteria

STUDY ABROAD
The HNU offers student exchange with 74 partner universities in 34 countries, including Brazil. Make your choice out of 300 available places all over the world.

For further information please go to the International Office website:
https://www.hs-neu-ulm.de/internationales/partnerhochschulen/