

Gosh I Fil (Elephant's Ear)

INGREDIENTS

1. 3 large eggs
2. 1/4 teaspoon salt
3. 1 tablespoon sugar
4. 2 tablespoons vegetable oil
5. 1 cup milk
6. 3^{3/4} cups sifted white flour
7. 2 cups vegetable fat
8. Syrup (1 cup sugar and 1/2 cup water)
9. Powder (1 cup powdered sugar, 1/2 teaspoon cardamom, and 1/3 cup ground pistachio nuts)

Method:

1. Beat eggs, and then add and beat together salt, sugar, oil, and milk. Add sifted flour to beaten mixture, turn out on lightly floured board, and knead for 10 minutes until smooth. Add a little water if necessary.
2. Roll out small sections of dough into paper-thin circles or squares. For ears, pleat in one side of a circular piece; for bows, pleat in the center of a rectangular piece. You can make these up to a foot in diameter—whatever your pan will accommodate.
3. Heat fat in a large shallow pan. Fry ears, a few at a time, until lightly brown, turning once. Remove from fat and drain. Pour dribbles of syrup over pastry and dust at once with generous amounts of powder mixture.