“This recipe has accompanied me my whole life. As a child, I used to try to steal one from my grandma before she was done cooking them. I remember playing my mom’s kitchen assistant while she was preparing them. Now, I cook them myself when there is a special occasion. Everyone loves them!”
### Frixuelos

*Submitted by Estela Fernandez Gonzalez from TI Freising*

**Serves:** 4-6 people  
**Prep:** ~10 mins  
**Bake:** ~15 mins

#### Ingredients:
- 200 g flour  
- 4 eggs  
- 1/2 L milk  
- 2 tbsp. anise  
- 2 tbsp. sugar  
- 1 tbsp. butter  
- 2 tbsp. yeast

#### Method:

1. In a big bowl, mix all of the ingredients as well as you can. Heat a pan, at first high heat, then lower it to low-medium heat, with a little bit of butter to keep the “pancake” from sticking to the pan.
2. Use a ladle and take as much mixture to cover the surface of the pan with a thin layer, and wait until the corners get golden and start lifting off the pan, then it’s time to flip it (use your hands and be careful, it’s hot!).
3. Wait the same time on the other side of the “frxuelo” and it will be done.
4. Remove it from the pan, and place it on a plate, put a little bit of sugar, and repeat the same steps as many times as your butter allows you. It’s done!