



## LANGOS (FRIED BREAD)

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3 c. flour  
1 pkg. yeast  
1 pinch salt  
1 tsp. sugar  
1 c. water  
1 pat butter

Melt butter in saucepan, add water and heat through until warm (105-115 degrees). Pour into large bowl. Add yeast and sugar to bowl and let stand for a few minutes for yeast to soften. Add 2 cups flour to bowl and beat with electric mixer until well blended. Add the rest of flour to bowl. Knead on a lightly floured surface until dough is smooth and elastic. Place dough in greased bowl, cover with damp paper towel and let rise for 1 hour. Punch dough down and roll dough on floured surface to 1/8 inch thickness. Cut as desired pieces and fry in hot oil until slightly brown. Remove from oil and place on several thicknesses of paper towels to cool. Rub with fresh garlic before serving.