

Recipe from Chile

Calzones Rotos

Calzones Rotos (torn knickers) is a traditional Chilean sweet treat. It is very easy to prepare, and the result is delicious!

Ingredients:

- 2 cups wheat flour
- 1 teaspoon baking powder
- ½ cup of powdered sugar
- 2 tablespoons of butter (melted)
- 1 whole egg
- 1 egg yolk
- 1 tablespoon of cognac (optional)
- ½ cup of water (approximately)



Preparation:

1. Sift the flour, baking powder, and powdered sugar together in a bowl and mix with the whole egg, egg yolk, previously melted butter, cognac and water.
2. Knead, weave and shape the dough into small rectangular flat shapes with a hole in the middle, hence the name to this tasty traditional Chilean dessert (torn knickers).

Note: *Uslerear* is a Chilean word that means "Flatten or shape a mass, using a roller or *uslero*".

3. Fry the Chilean calzones in deep oil, remove from the oil and put on absorbent paper to soak up excess oil.
4. Sprinkle with powder sugar and enjoy this rich, delicious pastry with a cup of freshly brewed tea.