

Sweet dough for grandmother's sweet dumplings without yeast



Ingredients

600 gr Type 0 flour (or whichever you prefer) About 3 cups *

1 glass of olive oil (about 150 ml) (about 2/3 cups *)

1 glass of milk (about 140 ml) (about 2/3 cups *)

18 grams of salt

Preparation

Sift the flour into a bowl and make a hole in the center. Add the oil, milk and salt to the center and start kneading. In a few minutes the dough ball will form, easily and quickly. If you prefer, you can also use a mixer. Cover the dough with a plastic wrap and let it rest for 30 minutes, then divide it into two parts. Roll out the two parts of the dough.

Variation for Rustic Pizza Dough

If you want to prepare a rustic stuffed pizza, roll out one of the sheets in a baking sheet, fill it as you like and cover it with the other sheet. If, on the other hand, you want to prepare a savory pie, use only one layer of pasta or both if you want to prepare two cakes. Alternatively, you can safely freeze one layer for later use.

To cook rustic pizzas or savory pies prepared with this dough, it will take 30 minutes at 180 ° Celsius (356 ° Fahrenheit). You can garnish your dumplings with chocolate, jam or any type of sweet filling of your choice.

* (measure tea cup)



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