

## **SAMANTAS**

(from [\*Show de Receitas\*](#))

250 mL whole milk

1 Tbs sugar

100g butter

pinch of salt

4 eggs

1 cup all-purpose flour

granulated sugar for coating

powdered sugar for sprinkling after baking (optional)

Place in a saucepan the milk, sugar, butter, and salt. Bring to a boil, and add the entire cup of flour. Mix with a heavy wooden spoon over medium-low heat for about 5 minutes, until the dough forms a sticky residue around the bottom and sides of the pan.

Transfer the hot dough to the bowl of an electric mixer and beat for a few minutes to release some of the heat. Add the eggs, one by one, beating well after each addition.

Transfer the dough to a piping bag fitted with the Wilton 1M tip, and pipe small circles on parchment paper.

Bake in a 400F oven for approximately 20 minutes until golden brown. Cool on a rack and enjoy with additional sprinkling of powdered sugar, if you like.