Vega Baja almojábanas

Yield: 15 pieces

Ingredients

Dough

Water — 1.5 l

Olive oil — 500 ml

Flour — 1 kg

Eggs — 24 pcs

Honey glaze

Orange blossom honey — to taste

Water (to thin the honey) — to taste

Sugar — to taste

Steps

1. Mix the water with the olive oil, pour it into a frying pan and put it on the heat until it boils.
2. When the water and oil are boiling, add the flour to scald it, stirring until you have an even mixture.
3. Let the dough cool.
4. Add the eggs gradually while kneading with your hands. It is a very sticky dough: keep wetting your hands so that it does not stick too much.
5. Cooking note: divide the dough into rounded portions on the baking tray.
6. Bake at 270 °C for 30 to 35 minutes.
7. When they are ready, take them out of the oven and wait for them to cool.
8. Bring the orange blossom honey to the boil, thinned with water, and let it dilute.
9. When the honey is lukewarm, coat each almojábana in it and sprinkle with sugar on top, to taste.

Sources

Almojábanas (Convega, Recetario de la Vega Baja, receta 13): https://convega.com/wp-content/uploads/2026/05/Recetario.pdf