

Boñelos Kalamasa

Pronunciation: bo-nye-los ka-la-ma-sa
Chamorro pumpkin donuts
Recipe, Photo, Design:
Paula Quinene of PaulaQ.com
YouTube: Guam Mama Cooks
Prep Time: 30 minutes
Cook Time: 60 minutes
Makes: 40 to 50 pieces

15 ounces solid-packed pumpkin puree
12 ounces evaporated milk
1 cup granulated sugar
2 teaspoons pumpkin pie spice
1 teaspoon cinnamon
2 teaspoons vanilla extract
2 cups all-purpose flour
3/4 cup cake flour
1 tablespoon baking powder
Coconut oil or your fave oil for frying

1. Line a **baking pan** with **napkins** and set aside.
2. Fill a **large pot** half way with oil. Heat the oil on medium heat.
3. In a **medium bowl**, use a **whisk** to mix the pumpkin, milk, sugar, pie spice, cinnamon, and vanilla extract.
4. In **another medium bowl**, combine the all-purpose flour, cake flour, and baking powder. Stir together. Pour the dry mixture into the wet mixture and use one hand to combine well. Break up any specs of flour.
5. Test the batter with your hand to see how it falls back into the bowl of batter. Or, use a **small ice cream scooper**. The mound of batter should stay on top although it will flatten out a bit.
6. The oil should be 350 degrees Fahrenheit. Or, if you put a **wooden spoon** in the oil, it should sizzle on the wood.
7. Drop one test donut into the oil. Fry till browned on the outside and cooked through the inside, about 12 to 15 minutes. Use a slotted spoon to scoop donut out of oil and into a **colander**. Fry remaining batter. As the donuts cook, place on napkin-lined pan. Once all the donuts are done, remove the napkins because you don't want the donuts to be too dry.

and
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