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enjoyed with a piping hot bowl of sweetened soy milk.

### YOUTIAO

#### Ingredients:

- 1 1/4 cups self-rising flour
- 2 teaspoons baking powder
- 1 1/2 teaspoons salt
- 1/2 teaspoon baking soda
- 1/3 cup lukewarm water
- peanut oil

#### Instructions:

Mix flour, baking powder, baking soda, and salt. Stir in water.  
Lightly knead dough. Loosely cover for about 20 minutes, or enough time for the dough to rise.  
On floured surface, roll the dough into 2 inch wide and 14 inch long strips. Twist together in pairs, pinching the ends. Holding each end of twists, pull until 9 inches long.  
Deep fry each twist in peanut oil until golden brown (about 25 seconds)  
Let cool and eat.

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