



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](http://worldhelp.net/freedom).

## INGREDIENTS

### Pa Tong Ko Ingredients

4  $\frac{1}{4}$  cups All Purpose Flour  
 $\frac{3}{4}$  tsp Salt  
 1  $\frac{1}{4}$  Tbsp Sugar  
 1  $\frac{2}{3}$  cups Water  
 $\frac{1}{4}$  tsp Baking Soda  
 1  $\frac{1}{2}$  tsp Baking Ammonia  
 $\frac{1}{2}$  tsp Baking Powder  
 $\frac{1}{2}$  Tbsp Vegetable Oil  
 White Sesame Seeds for  
 topping (optional)

## Pa Tong Ko & Thai Tea Custard Dipping Sauce

### Pa Tong Ko (Deep Fried Thai Donuts)

1. Combine flour, salt, sugar, baking soda, ammonia, & powder.
2. Slowly add water and hand-knead until fully combined.
3. Knead in vegetable oil.
4. Chill in refrigerator overnight.
5. Remove dough from refrigerator and place on table sprinkled with flour.
6. With a rolling pin, roll out a  $\frac{1}{2}$  inch thick rectangle. Cut into 1x4 inch strips.
7. Take one strip and gently press a drop of water into the center. Lay another strip on top of the first, pressing the dough down in the center again (the water will make the two strips stick together in the middle).
8. Repeat Step 7 for the rest of the dough.

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## INGREDIENTS

### Dipping Sauce Ingredients

5 Tbsp Thai Tea Leaves\*  
5 cup Hot Water  
5 Eggs  
1/3 cup All Purpose Flour  
2 cups Milk (or Coconut Milk)  
1 1/2 cups Sugar  
1 tsp Salt  
1 cup Evaporated Milk

*\*Can be substituted with  
Black Tea Leaves*

9. Sprinkle with sesame seeds (optional).
10. Deep fry in hot oil until golden.
11. Serve warm with Thai Tea Custard Dipping Sauce.

### Thai Tea Custard Dipping Sauce

1. Mix tea leaves into hot water and steep for 5 minutes.
2. Strain leaves and set tea aside.
3. Beat eggs and set aside.
4. Pour flour into mixing bowl and add tea. Whisk until combined, then add milk, sugar, and salt. Continue mixing until sugar dissolves.
5. Add eggs and mix well.
6. Strain the mixture using a cheesecloth. Lift and twist the ends to create a smooth texture.
7. Pour into pot\* and stir over low heat for 25-30 minutes, or until mixture thickens and becomes sticky. Remove from heat.
8. Pour in evaporated milk and whisk until custard mixture is smooth.
9. Serve in small cups for dipping Thai donuts.

*\*Tip: Use a cast iron pot or Dutch oven to reduce likelihood of burning.*

