Crunchy Coated Peanuts

Ingredients:

2 cups raw peanuts

2 cups flour

3 eggs

1/3 cup sugar

½ teaspoon baking powder

¼ teaspoon nutmeg

½ teaspoon salt

1 tablespoon butter (optional)

Milk powder

Vegetable oil for frying

1. Soak raw peanuts in boiling water for 5-10 minutes.
2. Drain water and spread them out to dry.
3. In another bowl, sieve/mix flour, baking powder, nutmeg and milk flavour. Add salt and mix well.
4. In another bowl, whisk egg, sugar and butter until sugar and butter dissolve.
5. Put peanuts in a large bowl. Pour 2 teaspoons of egg mixture and shake to coat all peanuts well.
6. Sprinkle some of the flour mixture and shake in a circular motion.
7. Repeat process until the peanuts are coated well.
8. Frying in medium hot oil until golden brown. Do not overcook. Remove as soon as they turn golden because they will still continue to cook after they're off the fire.
9. Cool completely.
10. Serving or store in an airtight container