



Ingredients:

900g flour
500 ml lukewarm water
50g dried yeast or 100g fresh yeast
200 ml sunflower oil
salt
flour for sprinkling
oil for deep-frying
caster or icing sugar for dredging

Directions:

Mix half the flour with 250 ml of lukewarm water and the yeast. Leave to rise in a warm place for

Doughnuts (Paczki)

20 minutes. When it begins to rise, mix the remaining flour and water and the sunflower oil. Sprinkle a little salt on the dough and knead until it becomes moist. Sprinkle lightly with flour and leave to rise and dry in a warm area for 30 minutes. When you press the dough with your finger and it springs back immediately, it is ready to fry.

Pull off pieces of dough and shape doughnuts. Set aside. Heat oil in deep frying pan until very hot and drop the doughnuts into it. Fry until nicely browned on all sides. When cooked, they should feel light when pricked with a toothpick.

Drain on kitchen paper. Pile up the doughnuts in a bowl and dredge with a little sugar. Serve warm. Makes approximately 16.