Sweet Dough Balls

3 cups SR flour) sifted
2 tablespoons icing sugar) together

2 tablespoons yoghurt
4 tablespoons oil
2 cups warm water

Oil to fry dough balls

1 cup icing sugar - to coat the dough balls

Method

1. Sift flour & icing sugar in a big mixing bowl
2. Whisk together the yoghurt, oil & 1 cup of water, & stir into the flour to form a soft dough
3. If more water is required, add more water a little at a time to bring the dough together
4. Heat oil to medium heat - the oil temperature is right, when a tiny drop of dough is dropped in the fryer & it rises to float immediately
5. Fry to golden brown & drain on to paper towel covered plate
6. Sprinkle with a shaking of icing sugar
7. Serve hot

Allergen - wheat, milk