

Easiest Donuts Ever!

Ingredients

1 package frozen pizza dough
oil for frying
toppings of your choice



Method

1. Defrost pizza dough.
2. Cut dough into 8-12 pieces. (Depending on dough size and how large you like your donuts.) Roll each piece into a ball and flatten a bit with your hands.
3. Heat oil in deep pan, on medium flame.
4. Fry donuts in oil until crisp and dark golden, then flip over and fry on other side.
5. OPTIONAL: Decorate with frosting, sprinkles, powdered sugar etc.
6. OPTIONAL: Using syringe, fill with jelly or custard.

Alternate Step 2: Roll out dough Cut out circles with 2" cookie cutter. Cut out centers with 1" cookie cutter. This will prevent the underdone center issue.

NOTE: If your pieces are too large, or your fire is too high, the outside will get crispy before the inside has time to get done. You may want to check one to be sure you have the right size dough pieces and flame, before making a whole batch.

