Quick Yogurt Donut Balls



⏱ 30 min | 🍽 About 25 balls

✋ **Deep frying – only with an adult present**

What you need

- ☐ 1 cup (200 g) plain yogurt
- ☐ 3 tbsp sugar
- ☐ Orange zest
- ☐ Powdered sugar
- ☐ 2 eggs
- ☐ 1½ cups self-rising flour
- ☐ Oil for frying

How to make it



Whisk the eggs, yogurt, sugar and orange zest.



Add the flour and mix into a thick batter – no yeast and no rising!



Heat the oil to 170°C / 340°F and drop in spoonfuls of batter using two spoons.



Fry 3–4 minutes until they flip by themselves and turn golden. Dust with powdered sugar.

💡 **Tip:** Dip the spoons in the oil before each ball – the batter will slide right off.