Baked Muffin-Tin Sufganiyot

⏱ 40 min | 🍽 12 donuts

✋ An adult handles the oven



What you need

- ☐ 2 cups self-rising flour
- ☐ 1 cup milk
- ☐ ⅓ cup oil
- ☐ ½ cup sugar
- ☐ 2 eggs
- ☐ Jam and powdered sugar

How to make it



Mix flour and sugar in one bowl, and milk, eggs and oil in another.



Pour the wet into the dry and mix just until there are no lumps.



Fill a greased muffin tin halfway, add a teaspoon of jam in the middle, and cover with more batter.



An adult bakes them for 18 min at 180°C / 350°F. Dust with powdered sugar – donuts without frying!

💡 **Tip:** Test with a toothpick: if it comes out dry, they're done.