Baked Donut Balls



⏱ 1 hour (incl. rising) | 🍽 About 20 balls

✋ An adult handles the oven

What you need

- ☐ 3 cups flour
- ☐ ⅓ cup sugar
- ☐ 1 egg
- ☐ Cinnamon sugar for rolling
- ☐ 1 tbsp dry yeast
- ☐ 1 cup lukewarm milk
- ☐ 50 g (2 oz) soft butter

How to make it



Mix all the ingredients and knead for 5 minutes into a soft dough.



Cover and let rise for 40 minutes in a warm place.



Roll small balls and place them in a pan.



An adult bakes them for 15 min at 180°C / 350°F. Roll in cinnamon sugar while warm.

💡 **Tip:** Put the bowl by a sunny window – the dough will rise faster.