

Loukoumades

Ingredients:

Dough:

4 cups self-rising flour
1 tablespoon sugar
1/4 teaspoon salt
1/2 teaspoon baking powder
2-1/2 cups water (warm)
1/2 teaspoon active dry yeast
2 tablespoons of vegetable oil

Vegetable oil, for frying

Honey Syrup:

2 cups water
4 cups sugar
1 cinnamon stick
1/4 lemon, juiced
1/2 cup honey

Topping:

8 ounces sugar
2 teaspoons ground cinnamon

Directions

For the dough:

Combine all the dough ingredients in large mixing bowl. Mix until well combined. Transfer the dough to another large oiled mixing bowl. Cover and let the rise until doubled in size, about 1 1/2 hours.

For the honey syrup:

In medium pot, add the sugar, the water, the cinnamon stick, and lemon juice, bring to a boil over medium heat, simmer the mixture for 45 minutes, then add the honey and cook for 5 additional minutes. Set aside until ready to use.

For the topping:

Mix the sugar and cinnamon in a small bowl and reserve.

Heat a few inches of oil in a deep-fryer over high heat (330 F).

Use a tablespoon to form 1/2-inch diameter balls of dough.

Add the dough balls to the deep-fryer and cook until golden brown. Remove from the oil and drain on paper towels. Transfer the fried dough balls reserved honey syrup, quickly dip and remove them to a serving platter. Sprinkle with the cinnamon sugar.