

heute gibt es... Sicilian donuts



Ingredients: (For about 18 pieces)

- 200g sugar
- 150g Owner
- 250g Mehl
- some honey

Preparation:

1. Sugar and eggs until fluffy.
2. The flour while stirring add slowly.
3. Some honey - about one spoon tip - add and stir.
4. Fill the mixture into a piping bag with Lochtülle (13 or 15mm) and train on a lined with baking paper baking sheet about 10 x 3cm long strips. Let enough space between the strips of dough, because they are absorbed in baking.
5. Bake in preheated oven at 220 ° C (conventional oven) until golden brown. The exact baking time depends on your oven, but is about 8 minutes.
6. Allow to cool and enjoy the pastries. In a tin can they keep up to 2 weeks.

