

# AWWAMI

## Crisp Donut Balls



### INGREDIENTS

2 cups flour  
4 tablespoons cornstarch  
1 package dry yeast  
 $\frac{1}{4}$  teaspoon sugar  
1  $\frac{1}{4}$  cups water  
 $\frac{1}{4}$  teaspoon salt  
2 cups *Attar* (syrup)  
Oil for deep frying

### INSTRUCTIONS

Mix flour, salt, and cornstarch.

Dissolve yeast in  $\frac{1}{4}$  cup water and sprinkle with  $\frac{1}{4}$  teaspoon sugar. Add yeast mixture and 1 cup water to flour and cornstarch. Beat well until smooth (batter should have the same consistency as pancake mix). Set aside for 1 hour to rise.

Heat oil in a deep frying pan on a medium to high heat. Dip a tablespoon in water, use it to pick up a small portion of batter, and drop it into the hot oil (1 tablespoon at a time). Fry until light brown.

Remove balls and dip in prepared cold *Attar* (syrup). Serve while hot.