

2-INGREDIENT DOUGH JAM DOUGHNUTS

Makes 8-12

INGREDIENTS

- 3 cups SASKO Self-Raising Flour
- 1½ cups plain yoghurt
- 3 cups vegetable oil, for frying
- 1 cup castor sugar
- 1 cup strawberry jam

METHOD

1. Sift the flour and gently fold in the yoghurt until the mixture forms a dough.
2. On a floured surface, knead the dough by hand for 5-8 minutes. If the dough is too sticky, add more flour, a little at a time, and knead until smooth.
3. Divide the dough into 8 evenly-sized pieces and roll into balls.
4. Heat the oil to 180°C in a large pot.
5. Deep fry the doughnuts, one at a time, turning often, until golden all around and cooked through. Remove with a slotted spoon and immediately roll in the castor sugar.
6. Spoon the strawberry jam into a piping bag and snip off the end.
7. Use the back of a wooden spoon to poke a hole into the side of each doughnut. Pipe the jam into the hole of each doughnut.
8. Serve immediately and ENJOY!