

Ariella's **SUFGANIOT RECIPE**

In small bowl:

Combine:

1 Tbsp yeast

1 Tbsp sugar

1/2 cup warm water

Set aside.

In large bowl:

Combine:

3 1/2 cup flour

1 Tsp salt

1/3 cup sugar

2 eggs

**1/4 cup margarine
(melted)**

1 cup of warm water

Mix flour ingredients, then add yeast mixture and set aside to rise for 30 minutes.

Roll the dough out. Use a small cup to cut out circles of dough, then let those circles rise for another 30 minutes. Cook in hot oil, flipping once..

Optional: Using a piping bag to squeeze 1 tsp of jam inside.

When cool, sprinkle with powdered sugar.

enjoy!

