MECHITSAS – Bulgarian Style Donuts

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 500 gr. all purpose flour (whole wheat works well too)
2. 1 cup lukewarm milk
3. 25 gr. fresh yeast
4. 1/4 cup raisins
5. 1 cup orange juice
6. 1 tbsp orange flavored liqueur
7. 1/2 tsp salt
8. oil for deep frying
9. confectioners sugar
10. 1 egg, lightly beaten

Instructions

Soak raisins with the orange juice about 10 minutes.

Dissolve the yeast in the lukewarm milk.

In a large mixing bowl combine the flour and the salt. Add the yeast with the milk. Add the egg and mix with a wooden spoon. Batter should be verry sticky. Dry the raisins and add them to the batter with 1 tbsp orange flavored liqueur. Mix well. Cover and let rest about 30 minutes.

Heat the oil in a large saucepan on high medium heat. Grease well your hands with oil. Take a small piece from the dough with the size of a little apricot. Roll it in a ball and with your finger make a hole in the center. Fry no more than 3 donuts at a time on the both sides. Place on the serving dish covered with a cooking paper and sprinkle with confectioners sugar. Serve warm.