



Cinnamon sweet potato doughnuts

NIBBLEDISH CONTRIBUTOR

Ingredients

500g sweet potatoes- boil to soften.

1/2 tsp cinnamon

1/8 tsp nutmeg

1/2 tsp salt

1 1/2 cup flour

1 tsp baking powder

oil for deep frying

For dusting:

1 tsp cinnamon

1/2 cup fine sugar

Instructions

1. Mix all the top ingredients together to form a dough. Roll into small balls and deep fry in hot oil until golden.
2. Drain in kitchen towel. Dust with cinnamon sugar. Serve warm.