

SFENJ



המִצְרָכִים

- ☐ 4 cups flour
- ☐ 1 ½ teaspoon salt
- ☐ 1 tablespoon sugar
- ☐ 3 teaspoons instant yeast
- ☐ ½ and 1 ¼ cup warm water
- ☐ Oil for frying

אופן ההכנה

1. **Dissolve** the **yeast** and **sugar** in ½ cup of **water**.
2. **Add** the **flour**, then **gradually add water** to create a sticky dough.
3. **Stir** in the **salt** and mix more, then **knead** for 10 minutes. The dough will be sticky!
4. Let the dough rest, covered and at room temperature for at least 3 hours.
5. Get a large bowl of cold water to **wet** your hands in before forming each sfenj.
6. **Take** a small ball of dough, **make** a hole in the center, and **deep fry** in hot **oil** for about 2 to 3 minutes on each side, until they are golden.
7. **ENJOY YOUR SFENJ** with sugar or hot honey.

?איך טעם

