

Spiced Mini Donut Balls

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These cute little donut balls are perfect for preparing in advance - simply prepare the batter and roll into balls before putting into the fridge overnight and all you need to do the next day is fry them when you're ready to serve them. Add a scoop of cold vanilla ice cream for a comforting pudding.

Ingredients:

275g plain flour
80g caster sugar
60ml rapeseed oil
175ml milk
1 egg
1 tbsp. baking powder
Pinch salt
1 tsp. ground mixed spice
1 tsp. cinnamon

200g granulated sugar + 1 tsp. cinnamon

Directions:

1. Sieve together the flour and baking powder into a large bowl.
2. Mix in the sugar, mixed spice and cinnamon.
3. Beat together the egg, milk and rapeseed oil. Make a well in the centre of the flour, then pour in this mixture.
4. Mix the ingredients together until a smooth batter forms.
5. Drop heaped teaspoonfuls of the mixture into hot oil. Fry on all sides until a deep golden brown colour.
6. Mix together remaining sugar and cinnamon and roll donut balls in the mixture so that they are fully covered in sugar.

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