[](http://www.deni.totomanov.net/wordpress/wp-content/uploads/2013/02/mekici.jpg)

***Mekitsi*** (Bulgarian fried donuts)  
Ingredients:  
1 kg flour  
3 eggs  
1/2 kg yogurt  
10g yeast or 1 teaspoon baking soda  
1 cup water  
1/2 teaspoon salt  
1 cupful sunflower oil  
  
How to prepare:  
Beat eggs and yogurt together with the water and yeast or baking soda diluted in some cold water. Prepare a soft dough and let stand for 1 hour. Then roll into a sheet and cut out circles with a teacup. Fry in plenty of oil until a reddish hue is obtained. Serve with icing sugar, jam or cheese.