

 ***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.