

## - Mini lemon glazed donuts -



### INGREDIENTES

#### For the dough:

1 CUP OF FLOUR

¾ CUP OF GREEK YOGURT

1 ½ TSP OF BAKING POWDER

A BIG SPLASH OF VAINILLA MOLINA

2 TBSP OF LOW-CALORIE SWEETENER

#### For the lemon glaze:

1 1/4 CUP OF POWDERED SUGAR

ZEST OF ONE LEMON

1/4 CUP OF LEMON JUICE

A BIG SPLASH OF VAINILLA MOLINA

## PROCEDIMIENTO

1. IN A BOWL MIX THE FLOUR WITH THE YOGURT, BAKING POWDER, VAINILLA MOLINA & SWEETENER.
2. USE YOUR HANDS TO INCORPORATE AND FORM THE DOUGH.
3. WRAP IN PLASTIC AND LET IT SIT FOR 25 MINUTES IN THE FRIDGE.
4. SPRINKLE FLOUR OVER A FLAT SURFACE AND ROLL THE DOUGH ABOUT 3 MM THICK.
5. USING 1 LARGE CIRCULAR NOZZLE AND A SMALLER CIRCULAR NOZZLE TO MAKE THE DONUT HOLE, CUT EACH MINI DONUT.
6. PLACE THE MINI DONUTS ON A SKIMMER AND FRY.
7. REMOVE WHEN A GOLDEN BROWNISH COLOR APPEARS.
8. LET COOL BEFORE GLAZING.
9. WHISK THE GLAZE INGREDIENTS IN A LARGE BOWL AND THROW IN THE COOLED MINI DONUTS, COVERING COMPLETELY.
10. PLACE THEM ON A RACK TO DRY AND ENJOY!

NOTE: THROW A LITTLE PIECE OF DOUGH INTO THE OIL, IF IT FLOATS AFTER 5 SECONDS, IT IS READY.