

Kazakh Boursak

Ingredients

- 2 cups flour
- 1/4 cup milk
- 1/4 cup water
- 1 Tbsp butter
- 1 Tbsp sugar
- 1 Tbsp active dry or instant yeast
- 1/4 tsp salt
- vegetable oil for frying

Directions

Combine the flour, milk, water, butter, sugar, yeast and salt in a bowl and mix well to form a dough. Knead on a floured surface. Alternatively, mix and knead using the hook attachment in an electric mixer. Return dough to the bowl, cover with a towel and let rise for 30 minutes.

Heat oil in a frying pan over high heat. Remove a piece of dough and form into a ball with your hands. Repeat with the rest of the dough. Drop into the hot oil and fry, in batches, until golden brown. Drain in paper towels. Sprinkle with sugar, powdered sugar or honey.