

Yogurt — 250

g

**Sugar — 5
tbsp.**

**Soda — 1
teaspoon**

Sol — 0.5 tsp.

**Vegetable oil
— 2 tbsp.**

Egg — 1 PC.

Flour — 4 cups

**Vanilla — 1
packet**



1. SIFT THE FLOUR WITH THE VANILLA.



2. Yogurt mixed with soda, let stand for 10 minutes.



***3. Beat egg with salt and sugar,
add the butter. Again stir well.***



4. The egg mixture to combine with yogurt. Carefully mix.



5. Gradually add the flour and stir. Flour may take a little less or a little more.



6. The dough should not be heavy. If very sticky, grease it with vegetable oil.



7. Work surface dusted with flour, roll out the dough to a thickness of about 2 cm. Molds cut figures. Molds if not, do as I am a glass cut out circles and cut 4 sides, not reaching the middle. In the process of will turn over.



8. Fry in vegetable oil with 2 sides, like pancakes. Especially tasty to eat these donuts with sour cream and with jam.

