



Sfingi

Fried Dough

1 pound Claro's fresh pizza dough
1 teaspoon ground cinnamon
canola oil for frying
granulated sugar (for coating)
paper bag



Place dough into lightly oiled bowl, cover with plastic wrap or clean dishtowel and place in warm place. When the dough doubles in size you are ready to start.

Heat canola oil in medium size saucepan until it reaches frying temperature. Fry small pieces of dough in hot oil until lightly golden then remove, draining on paper towels to remove excess oil. Place sugar and cinnamon in paper bag and shake the warm dough in it, coating the fried balls. Serve while warm and enjoy!