

ZALABEE
(Fried Dough)

4 cups flour
1 tsp. salt
1 cake yeast
2 tblsps. oil
1 1/4 cups lukewarm water
1 tsp. Mahleb, pounded or ground
powdered sugar

Mix the flour, salt, yeast, oil, Mahleb, and water together (gently and firmly), kneading until the ingredients take on the softness of dough.

Let the dough sit in the bowl, covered, until same rises, about 1 hour.

Cut into strips about 2 inches in width and 6 inches in length.

Fry in a skillet of hot oil until golden brown on both sides.

Upon removing from skillet, sprinkle with powdered sugar and serve hot.