

I GOT IT FROM MY GRANDMA

RECIPE CARD



10min

PREP TIME

8min

COOK TIME

16

SERVES

Air fryer

RECIPE

Sourdough discard donut holes

DIRECTIONS

1. combine wet ingredients + then add in dry.
2. mix well + then knead on a floured surface
3. slowly add in a tbsp of flour until dough is smooth + not sticky
4. divide into 16 pieces + roll into balls.
5. place 8 into air fryer on parchment paper + air fry @ 350° for 8min
* flip them over halfway
6. roll in melted butter + the cinn sugar mixture. Enj

INGREDIENTS

1.
 - 1/2 C sourdough starter
 - 3/4 C greek yogurt
 - 2 Tbsp sugar
2.
 - 1 C flour
 - pinch salt
 - 1/4 tsp baking soda
 - 1 1/2 tsp baking powder
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 - 1/4 c melted butter
 - cinnamon + sugar mix
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