

# SUFGANIYOT DONUT HOLES

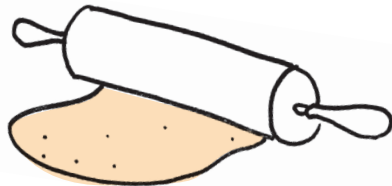
*These semi-homemade treats are a snap to make.*

## INGREDIENTS:

- Vegetable oil
- 1 package of prepared pizza dough
- 1/4 cup sugar
- 1 tablespoon cinnamon
  
- Optional topping ideas:*
- Powdered sugar
- Cocoa
- Jelly
- Melted chocolate chips

## INSTRUCTIONS:

- 1 Roll out pizza dough 1/2 to 1 inch thick. Cut rounds of dough using a 1 inch cookie cutter.
- 2 In a large sauté pan (or electric skillet), heat 1 inch of oil on medium-high.
- 3 Carefully place each dough round in the oil and cook about 1 minute per side.
- 4 Remove from oil and place on paper towel-lined plate.
- 5 Now for toppings! Combine sugar and cinnamon in a bowl, and while the rounds are still warm, roll them in the mixture to coat. You can try other sweet toppings, too.
- 6 Serve immediately.



**SEVENTH NIGHT.** Hanukkah loves its miracles – a small cruse of oil lasting way beyond its burn date, the Jewish people and values still going strong. On Hanukkah you can broadcast these miracles, placing the Hanukkah menorah near a window to share the light with everyone. We at PJ Library celebrate with you the biggest miracle of all – your children. Happy Hanukkah!