

This recipe is adapted from the cookbook *The Food and Wine of Greece* by Diane Kochilas.



## Sfiggoi

1 c water  
1/4 t salt  
1/4 c butter  
1 c sifted bread flour  
4 eggs  
2-3 c of Canola oil

In a medium saucepan boil water, salt and butter. Once boiling, add all of the flour. Stir constantly until the dough pulls away from the sides and forms a ball. Let the dough cool to 140F and then slightly beat each egg and add one at a time. Stir rapidly until each egg is absorbed and the dough is shiny.

Next heat the oil to 375F. Use a teaspoon to spoon out balls of the dough and drop into the hot oil. Fry until deep golden brown and puffy. Remove with a slotted spoon and drain on paper towels. Sprinkle with confectioners' sugar and drizzle lightly with honey.