

Loukoumades (Greek Donut Holes)



Ingredients:

2 cups warm water (110°)
3 tbsp active dry Yeast (from 2 envelopes)
 $\frac{2}{3}$ cup, plus 1 tsp Sugar, divided
1 cup warm whole Milk
 $\frac{1}{2}$ cup Olive Oil
 $1\frac{1}{2}$ tsp kosher Salt, plus more to taste
8 cups all-purpose Flour
Canola oil
Cooking spray
12 tbsp (6 oz) salted Butter
1 cup Honey
 $\frac{1}{2}$ tsp ground Cinnamon
 $\frac{1}{2}$ cup chopped Walnuts

Directions:

Stir together the warm water, yeast, and 1 tsp of the sugar in a small bowl.
Let the mixture stand until foamy, about 5 minutes.
Whisk together the yeast mixture, milk, olive oil, salt, and remaining $\frac{1}{3}$ cup sugar in a large bowl.
Add the flour, and stir until fully combined and smooth.
Cover the bowl with a clean kitchen towel or plastic wrap, and let it stand in a warm place (about 75°F) until the dough has doubled in size, about 1 hour.
Pour the oil into a large Dutch oven or pot to a depth of 2".
Heat the oil over medium-high until it reaches 330°F.
While the oil heats, line a large rimmed baking sheet with several layers of paper towels.
Scoop and fry the loukoumades in batches of 4 to 6.
Spray a $\frac{1}{2}$ oz (2-tsp, #60) cookie scoop with cooking spray or dip it in water.
Scoop balls of dough, and carefully drop into oil.
Alternatively, pinch off about 1 tbs dough, and form into a ball-shape before adding to oil.
Fry until golden brown on all sides, 3 to 4 minutes total, flipping a few times during cooking.
Remove using a slotted spoon and place on the prepared baking sheet.
While the loukoumades cook, melt the butter in a small saucepan over medium heat.
Add the honey and cinnamon, and stir to combine.
Remove from heat, and add a pinch of salt to taste.
Place about half of the loukoumades in a large bowl, and add half of the honey mixture; toss to coat.
Transfer to a platter, and repeat the process with remaining loukoumades and honey mixture.
Serve immediately sprinkled with walnuts.