

# Skuzzbies

## INGREDIENTS

Frozen white bread dough

1 cup sugar

1 cup brown sugar

4 Tablespoons cinnamon

Oil for Frying

## METHOD

On the evening before you want the Skuzzbies, leave the bread dough to thaw overnight.

Heat frying oil to 350 degrees.

While oil is heating combine the sugars with the cinnamon in a large zip lock bag.

When the oil is hot, tear off pieces of the bread dough and drop into the hot oil. Fry until golden brown.

Scoop out the Skuzzbies and drop into the bag with the sugar mixture.

Shake to coat the Skuzzbies with the cinnamon-sugar.

Enjoy!

**Source:** Jay Hinkens