

# Zlabia (Golden Fritters)

**YIELDS APPROXIMATELY 25 ZLABIAS**

**Syrup:**

2 cups sugar  
3/4 cup water  
1 tsp. lemon juice  
1 tsp. rose water

**Batter:**

1 1/2 tsp. yeast  
1 1/2 cups warm water  
1 cup cornstarch  
1 cup flour  
2 tsp. baking powder  
1 1/2 cups vegetable oil for frying

**Syrup:** Mix syrup ingredients and stir over medium heat until the sugar dissolves. Boil for 10 minutes and cool.

**Batter:** Mix yeast and water together and allow to rest for 10 minutes. Add cornstarch, flour and baking powder and mix. The batter should have a pancake-like consistency. Cover and leave in warm place for 1 hour.

Heat oil over medium heat. Place batter in a teapot, with a wide spout. Pour batter into hot oil, to form a 5" circle, resembling a small funnel cake. Fry until golden brown, flip and brown the other side. Drain on paper towels. While still warm, dip in syrup for a few minutes and transfer to a serving plate.

