

Crispy Honey Dumplings

These crispy honey dumplings are a delightful treat, golden brown and drizzled with luscious honey. Perfect as a sweet snack or dessert, they're easy to make and irresistibly crunchy!


25 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1/2 cup all-purpose flour
- 1/4 cup water
- 1 tablespoon honey
- 1/4 teaspoon baking powder
- A pinch of salt
- Oil for frying
- Extra honey for drizzling

Steps

- 1 In a mixing bowl, combine the flour, baking powder, and salt.
- 2 Gradually add water and honey, mixing until a smooth dough forms.
- 3 Knead the dough for a minute and let it rest for 10 minutes.
- 4 Roll out the dough on a floured surface to about 1/8 inch thick.
- 5 Cut into small squares or circles.
- 6 Heat oil in a pan over medium heat, and fry the dumplings until golden brown and crispy on both sides.
- 7 Remove from oil and drain on paper towels.
- 8 Drizzle with honey before serving.