



# Loukoumades, Greek Sweet-Fried Donuts

1 cup warm water (40 deg C/ 104 F)

1 cup warm Organic Milk (40 deg C/ 104 F)

14g [Organic Dry Yeast](#)

1 tbsp. [Organic Sugar](#)

1 tsp. [Himalayan Salt](#)

3 ¼ Cup [Organic Italian Four](#)

1 cup Water

2 cups [Organic Sugar](#)

1 tsp. [Organic Cloves](#)

2 [Organic Cinnamon Sticks](#)

¼ wedge of lemon

[Organic Cinnamon](#) to garnish Loukoumades

preparation instruction, watch the video on YouTube:

[Loukoumades](#)

[Youtube.com/AwareHouseChef](https://www.youtube.com/AwareHouseChef)

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## CONTACT

Hellenic Restaurant:  
631 477-0138

[www.TheHellenic.com](http://www.TheHellenic.com)