Fritters
http://kuhinjazaposlenezene.blogspot.com/2015/01/ustipci-fritters.html



500g flour
350ml lukewarm water
1/2 fresh yeast (20g)
1 teaspoon sugar
1 teaspoon salt
Sunflower oil for frying
2-3 tablespoon brandy ***

Dissolve yeast with sugar and tablespoon of flour in a little water and let the yeast to activate. When yeast mixture become foamy, add to the flour, mixing by hand or with an electric mixer (extensions for kneading). Add the remaining water, brandy and salt and knead smooth dough. Leave the dough to rest for 15-30 minutes.
Pour the oil into smaller, deeper pot to a height of about three fingers. Put tablespoon of dough into the hot oil, taking it with another spoon. Fry the fritters at a relatively high heat (the seventh of nine degrees of stove heat), until golden-browned, then turn over to fry the other side. Once the fritters are fried, remove them with slatted spoon and place on a paper towel to drain.
Serve warm.
*** Brandy is added to the dough to absorb less fat during frying. The alcohol will evaporate and will not be felt in the fried donuts. If you are still skeptical, that you can safely avoid it.