



PB&J Fritters



INGREDIENTS:

- Pizza dough
- Canola oil

DIRECTIONS:

- 1 Take a ball of pizza dough and roll it out to 1/4 inch thick. Cut it into 1-1/2-by-3-inch rectangles.
- 2 Put a dab of peanut butter and a dab of jelly in the center of each, then fold and seal the edges.
- 3 Let rise 30 minutes or so.
- 4 Deep-fry in canola oil.
- 5 Drain on paper towels,
- 6 Sprinkle with powdered sugar.
- 7 Serve warm.