

Ingredients

Bread pieces-10

Milk-1/2cup

Sugar-3tbsp

Method

Take a blender and make the bread into fine bread crumbs .

Now add sugar to the bread and mix ..

Now slowly pour milk to this mix and make a soft dough .(here i used half cup of milk)

Keep this dough for 10 minutes in a tight container.

After 10 minutes make small balls out of this dough .

Heat oil in a fry pan .

When the oil is hot fry the bread balls into golden brown colour (shallow fry them ..when one side is done turn to other side and fry).

So the very tasty and sooooo easy bread ball is ready to serve ...Children will love this ..Even adults :)

Note : The sugar is depends up on u..U can increase or decrease the amount of sugar