

Sufganiyot Recipe

2 ½ c warm water

2 T yeast

¾ c sugar

1 ½ t salt

½ c oil

4 egg yolks

2 eggs

2 t vanilla

8 c flour

Combine the water and yeast in a small bowl and let sit until foamy, about 5 minutes.

Meanwhile, in a large bowl, combine the flour, sugar, and salt. Whisk to combine and set aside.

Add the rest of the ingredients to the water/yeast mixture and whisk with a fork until combined.

Add the liquid mixture to the flour mixture and stir with rubber spatula until the dough comes together.

It should be a bit sticky. Cover the bowl with plastic wrap (no need to clean it first) and let the dough rise on the countertop for about an hour.

Roll out the dough (you will need flour) onto a piece of parchment paper, should be about ¼ inch thick.

Cut circles using a cup.

Add enough of oil to a pot to measure about 2 inches deep and heat over medium heat to 350°F. (If you don't have a candy/deep-fry thermometer, drop a 1-in cube of bread in the oil; if it takes about 1 minute to get golden brown, the oil is at the right temperature.) Place 6 dough pieces in the oil and fry until golden brown, about 3 minutes, flipping halfway through frying. Adjust the heat, if necessary, to maintain the oil temperature between 325°F and 350°F. Using a slotted spoon, transfer the donuts to paper towels. Repeat with the remaining donuts.

When the donuts are cool enough to handle, place the tip of a squeeze bottle or piping bag into the pocket and squeeze 1 to 2 teaspoons of your choice of filling inside.

Fillings:

- 1) Jelly
- 2) Chocolate: whip one rich's whip with one choc pudding mix (Osem only!)
- 3) Custard: whip one rich's whip with one vanilla pudding mix (Osem only!)

Sprinkle the donuts generously with confectioners' sugar. Serve warm.

Makes about 40 sufganiyot.

Enjoy!!!