

# BREADS BAKERY™

## Sufganiyot Home Recipe

*Makes 15 Doughnuts*

### INGREDIENTS

#### For the dough:

135mL (1/2 cups plus 1 Tablespoon) **Water**, room temperature (72F)

1 **Large Egg**

38g (3 Tablespoons) **Granulated Sugar**

5g (1 teaspoon) **Salt**

385g (3½ cups) **All-Purpose Flour**, sifted

28g (2 Tablespoons) **Butter**

3g (1/2 tsp) **Vanilla Extract**

23g (approx. 2½ Tablespoons) **Fresh Yeast**, or 2½ Tbl Dry Active Yeast

Approx. 4 cups Canola or Vegetable Oil, for frying

Approx. 1 cup Jam or Jelly, for filling

Powdered Sugar, optional

### PROCEDURE

1. In a mixer with a dough hook attachment, pour the water in the bowl and add the sugar and salt. Add the sifted flour next, then crumble the fresh yeast on top (if using Dry Active Yeast, follow the manufacturer's instructions). Then, add the egg, vanilla, butter.
2. Mix on low speed until the dough comes together. Switch to medium speed and knead for approximately 4-6 minutes until the dough is smooth, pliable, and considerably stronger.
3. Remove the dough from the mixer bowl onto a lightly floured surface and gently form into a ball (avoid adding extra flour). Place into a very lightly oiled bowl and cover the bowl with plastic wrap (don't let it stick to the dough). Place in a warm area and allow to rise for 30 minutes.
4. Remove the dough from the bowl onto a lightly floured surface and divide into 15 equal pieces (45g each). Roll each piece into a smooth ball, making sure the bottom seam is completely closed.
5. Generously oil a large baking tray and place the rolled dough seam-down, spaced at least 2" apart from each other. Cover very lightly with oiled plastic wrap and allow to rise in a warm area for 1½ to 2 hours or until 1.5 times larger.
6. Once the doughnuts are proofed, heat oil in a large pot over medium-high heat to 350F. Gently lift each doughnut and place carefully into the hot oil. Fry for approximately 2½ minutes, then flip by pressing down on the dough with a wooden spoon and fry the other side for an additional 2½ minutes.
7. Remove with a slotted spoon and place onto a cooling rack. Repeat for the remaining doughnuts.
8. Fill a pastry bag fitting with a piping tip with the jam. Poke a hole in the side of the cooled doughnut using the piping tip, then pipe approximately 1 tablespoon of jam into the center. Garnish by piping a small amount of jam on top, then sift powdered sugar over the top.