

## The BEST Sufganiyot!



I have had sufganiyot baking parties for my kids at various ages. It is a really fun family activity for everyone over the age of 5.

- 1) Make a batch of No Knead Yeast Panettone (see separate document)

Note: This recipe can be halved. You can also divide into pieces and refrigerate or freeze for later use.

- 2) Have ready some of your preferred filling (purist that I am, I ONLY use jam), and two teaspoons (one for scooping out of the jar, and one to scrape the jam onto the dough)
- 3) Have ready a GLASS with a THIN LIP, diameter of about 2"
- 4) Prepare egg-wash – 1 egg well beaten with a little bit of water
- 5) Get some powdered sugar if you like it on your sufganiyot

Roll out the dough to 1/4" thickness.

Dip the glass in flour and cut out as many rounds out of the dough as you can fit

Remove the excess dough

Place about 1/2-3/4 teaspoon of jam in the center of EVERY OTHER dough round.

Pick up the round with the jam and keep flat on one palm. Using your finger, smooth a small amount of egg-wash around the perimeter of the round. Place an empty round on top. Pinch the two circles together. The egg-wash serves as "glue". Make sure to seal well, or the jam will leak during frying.

You should now have a jam filled pillow of dough. Place it on a floured surface and cover with a cloth.

Repeat with the rest of the rounds.

Repeat with the rest of the dough until all the sufganiyot are ready to fry.

**FRYING:**

Things to remember:

- 1) You NEED a candy thermometer. It is virtually impossible to get the oil to the correct temperature without one! If the oil is not hot enough, the sufganiyot will be over-done and greasy, if the oil is too hot the sufganiyot will be too dark on the outside, and raw on the inside.
- 2) You need a pot that has a fairly large surface area -pots that are too small will not stay at an even temp.
- 3) You need a LOT of oil – have at least 2 quarts on hand. Any kind of vegetable oil you prefer. If you will be making sufganiyot multiple times, keep the used oil for re-use (unless it gets very dark). ANY vegetable oil is OK
- 4) Prepare a surface covered with 2 layers of paper towels for the fried sufganiyot.

Fill the pot with oil up to 2 inches below the lip. As you are frying you may need to add more oil to keep the level up. Don't pour in too much at once, or the temperature of the oil will drop too low.

Place candy thermometer in the pot – make sure it does not touch the bottom of the pot.

Heat oil on a medium high flame. It is easier to get oil hotter than to cool it down.

When candy thermometer is showing 350 degrees F, gently drop in your first sufganiyah. Slowly count to 10 and then drop in your next one. Continue until you have as many as will fit in the pot. By spacing them out, you prevent drastic changes in oil temperature.

Typically, by the time you get your last one in, the first one should be ready to flip (or it might have flipped by itself). The side that was in the oil should be golden brown. Go in the same order as you put them in the oil, and flip them at 10 count intervals. By the time they are all flipped, the first one should be ready to come out.

Remove the first doughnut with a slotted spoon and place on the paper towels. Pick up a fresh raw doughnut and drop into the pot. By the time you are done, the next doughnut should be ready to come out.

Continue until all your sufganiyot are cooked.

Dust lightly with powdered sugar when the sufganiyot are cool enough to move by hand.

If eating warm (the best!) be careful of the jam -it gets REALLY hot!



Chanukah Sameach!