

Doughnuts for Chanukah (Soofganoit)

25 grams yeast
1 Tablespoon sugar
1 Tablespoon water
1 Tablespoon flour
3 cups flour
50 grams melted margarine
dash salt
3 Tablespoons sugar
2 egg yolks
1 1/4 cups water and milk mixed together or all water (room temperature)
oil
powdered sugar

Making the Dough:

Combine yeast, 1 T sugar, 1T water and 1 T flour in a bowl. Mix well, cover, and wait until it rises. In another bowl, mix flour, melted margarine, salt, sugar and egg yolks. Add yeast mixture to this and mix. Slowly add water/milk while stirring. When batter is smooth, cover the bowl with a towel and let it sit and rise.

Making the Doughnuts:

After the batter has risen, pour it onto a floured surface and roll it out. Use a glass with a small opening to cut out circles of the dough. Place a drop of jelly in the middle of each circle, and then cover with another circle of dough. Make sure that 2 circles attach well to form a closed ball with jelly in the middle. Cover the doughnuts with a towel and let rise.

Frying the Doughnuts:

Heat oil in a deep pot until very hot. Drop the doughnuts into the oil and fry on both sides until brown. Remove with a slotted spoon and sprinkle with powdered sugar.

Fresh is Best:

The soofganiot are only good fresh. After you make the dough, only fry a few at a time. Store the rest of the dough in the refrigerator.