

## Sufganiyot Recipe I

makes 8-10

### Ingredients

one roll of store-bought biscuit dough  
canola oil, for frying  
a small bowl of sugar, white or powdered  
1/2 cup jam (or any other filling)



### Instructions

1. Let dough sit at room temperature for 20 minutes so that it's easy to roll out.
2. On a floured surface, roll out dough until it's 1/2" thick. Cut out 2 1/2" or 3" circles.
3. Fill a pot with 2" of oil and heat it to 360° F. Keep the temperature between 360° F and 375° F.
4. Fry the dough until each side is a deep brown. Test one to make sure it's not doughy in the middle.
5. Transfer donuts to a paper towel, pat off any excess grease, and then coat with sugar.
6. Fill with jam using a squeeze bottle. If the jam is being difficult, warm it for 30 seconds in the microwave.

## Sufganiyot Recipe II

servings: 14

### Ingredients

2 1/2 cups self-rising flour  
2 (8 ounce) cartons vanilla low-fat yogurt  
2 tbsp vanilla sugar  
2 eggs  
6 cups canola oil  
3/4 cups confectioner's sugar

### Fillings:

Raspberry jam or apricot jam

Chocolate: 10 ounces chocolate chips and  
1/2 cup milk or cream

Custard: jello vanilla or chocolate pudding

### Instructions

1. In a large bowl, place flour, yogurt, vanilla sugar and eggs.
2. Knead until all ingredients are combined and a sticky, doughy batter is formed. Cover with a kitchen towel and let rest for 15 to 20 minutes.
3. Heat 6 cups canola oil in a 6-quart stockpot, covered, over medium heat.
4. When dough is ready, uncover oil and raise heat to high.
5. Scoop out a tablespoonful of batter and drop in oil. Don't make the doughnuts too big, so they can cook through.
6. You should be able to fry about 7 doughnuts at a time. Using a slotted spoon, turn doughnuts when halfway browned, after 30 seconds to 1 minute. Fry for another 2 to 3 minutes or until entire doughnut is deep golden brown and cooked through.
7. Remove doughnuts and let cool on paper towel-lined plates. Repeat previous 2 steps with remaining batter.
8. Fill a squeeze bottle with filling and inject a little into each doughnut.
9. Roll each doughnut in confectioners' sugar. Or, shake 3 doughnuts at a time in a paper bag filled with confectioners' sugar.