



# Quick, no yeast Jelly donuts- Sufganiot

Easy and delicious! Sufganiot without yeast and proofing!

1 1/4 cups gluten free all purpose Extra white gold flour  
2 tablespoons baking powder  
1 egg  
2 tablespoons sugar  
1 cup yogurt  
1 teaspoon vanilla extract

Vegetable oil for frying  
powdered sugar  
filling: strawberry jam

## Directions:

Mix all ingredients together. Let the mixture stand for 15 minutes in the fridge.

Using oiled ice cream scoop or 2 tablespoons or hands, make small size balls (size of ping pong balls).

Heat 2 inches of oil to about 375°. Drop the doughnuts into the hot oil, about 5 at

a time. Turn to brown on both sides. Drain on paper towels. Using syringe for the filling.

6. Dust with powdered sugar and serve.