



## Sufganiot – Jelly Donuts

Traditional Jewish donuts with hole at the top filled with chocolate or jam, dusted with powdered sugar. These sufganiot are the best!

### Ingredients:

1 package Extra white gold gluten free bread flour  
1 tablespoon dry yeast or 1 package dry yeast  
5 tablespoons sugar  
3/4 cup lukewarm water or water  
2 large eggs, room temp  
2 tablespoons vegetable oil  
1/8 teaspoon salt  
2 teaspoons vanilla extract  
1 tablespoons rum

strawberry jam, Nutella spread mixed with little water,  
injection

Powdered sugar, dusting  
canola oil , frying

### Directions:

1. In a mixing bowl of a standing mixer, mix flour, sugar and yeast.

2. In a different bowl, pour warm milk, add eggs and whisk together.

mix on a medium speed all ingredients for 4 minutes. The dough should be sticky. If it appears dry, add more milk.

3. Add oil, salt, vanilla and rum and mix for 2-3 minutes. Dough should be sticky.
4. Spray large clean bowl with some oil, lay the dough in and cover. Let it rise for an hour in a warm, dry place or in the fridge for 6 hours.
5. Using oiled hands, make medium size balls (size of golf balls), let rise for another 15 minutes. Heat 2 inches of oil to about 375°. Drop the doughnuts into the hot oil, about 3 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.