



Sufganiyot

Jacob · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

Sufganiyot are deepfried fluffy donuts without holes that are commonly served during the Hanukkah season. This is a traditional Jewish holiday recipe. Fill with your favorite jam or jelly.

Ingredients

— - 4 cups self-rising flour - 2 (8 ounce) containers yogurt - 2 large eggs - 2 tablespoons white sugar - 2 tablespoons vanilla sugar - 1 pinch salt - 3 quarts vegetable oil for frying

Instructions

1. Gather all ingredients. Combine flour
2. yogurt
3. eggs
4. sugar
5. vanilla sugar
6. and salt in a large bowl; mix well. Set the dough aside for 30 minutes. Form dough into 2-inch balls. Heat vegetable oil to 365 degrees F (190 degrees C) in a large pot or deep fryer over high heat. Deep-fry sufganiyot
7. in batches
8. in hot oil until golden brown
9. about 3 minutes
10. turning them halfway through. Use a slotted spoon to transfer donuts to a paper towel-lined plate; repeat with remaining dough. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
11. ingredient density
12. and the specific type of oil used.