

Pumpkin Sufganiot with Cranberry Jelly

Oscar · 28/09/2024



Prep Time

5 hrs

Difficult

Medium

Servings

6 hrs 15 mins

Description

I wanted to combine Thanksgiving flavors for a Hanukkah doughnut This dough is very forgiving and will last in the fridge wellwrapped for 3 days That makes it easy to break up the recipe into batches and fry the doughnuts when its convenient for you This makes a great holiday breakfast or dessert Makes about two and a half dozen depending on your cutters

Ingredients

- - ½ cup unsalted butter - ¾ cup boiling milk - 1 cup canned pumpkin puree - ¾ cup white sugar - 2 eggs - 1 egg yolk - 5 cups unbleached all-purpose flour - 1 (.25 ounce) package instant yeast - 1 ¼ teaspoons salt - ½ teaspoon ground ginger - ½ teaspoon ground cinnamon - ¼ teaspoon ground nutmeg - ? teaspoon ground allspice - 1 (14 ounce) can jellied cranberry sauce - ? cup water - 1 quart vegetable oil for frying - 1 egg white - 1 teaspoon water - ½ cup white sugar
- or as needed - ¼ cup confectioners' sugar
- for dusting

Instructions

1. Place butter in the mixing bowl of a stand mixer. Pour hot milk over butter; stir occasionally until butter melts. Whisk pumpkin puree
2. 3/4 cup white sugar
3. eggs
4. and egg yolk into milk mixture. In separate bowl
5. combine flour
6. yeast
7. salt
8. ginger
9. cinnamon
10. and allspice. Using the paddle attachment
11. mix in about 4 cups of flour mixture on low speed. Scrape down sides of bowl and underneath paddle. Add remaining flour and mix
12. scraping down sides
13. on low speed until fully combined. Dough will be very wet
14. almost cookie-dough consistency; don't worry
15. it will absorb moisture as it sits. Transfer dough to a greased bowl. Cover bowl with plastic wrap lightly coated with cooking spray. Refrigerate for at least 5 hours or overnight. Combine canned cranberry sauce with 1/3 cup water in a small saucepan. Break the sauce up slightly with a spoon. Heat
16. covered
17. over medium-low heat
18. stirring occasionally
19. until cranberry sauce melts
20. about 25 minutes. Pour into a bowl and refrigerate. Place chilled dough on well-floured work surface. Shape it into a ball
21. divide the dough in half
22. and return half the dough to the greased bowl. Cover with greased plastic wrap and refrigerate. Roll out remaining dough half
23. flouring surface as needed
24. to 1/4-inch thickness. Cut out dough rounds with a 3-inch cutter. Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C). Line a baking sheet with parchment paper or a silicone liner. This will prevent the dough from sticking and tearing. Transfer dough rounds to prepared baking sheet in pairs (one will be the top half
25. the other the bottom half of the doughnut). Gather up remaining dough scraps and add them to the dough stored in the refrigerator. Whisk egg white with 1 teaspoon water. Brush the rounds that will be the bottom halves of the doughnuts with the beaten egg white. Spoon 1 teaspoon cranberry jelly into center of each bottom round; arrange second round on top and press edges to seal. Let doughnuts rest 20 minutes. Working in batches
26. fry doughnuts until well browned
27. about 1 1/2 minutes per side. Drain doughnuts on paper towels. Pour 1/2 cup white sugar into a bag or large bowl; toss doughnuts in sugar to coat. Dust doughnuts with confectioners' sugar before serving. Repeat with remaining dough. Cook's Note: There will be a lot of cranberry jelly left over; I like to add it to plain yogurt. Editor's Notes: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
28. ingredient density
29. and the specific type of oil used. The nutrition data for this recipe includes the full amount of the cranberry