

Saba Elisha's Hannukah Doughnuts

Time: ca. 3h (incl. 60-90 min resting the dough) – Yield: ca. 12

Ingredients

500g Bread Flour
8g Active Dry Yeast
1/4 Cup Sugar
2 Eggs
165 ml Whole Milk
50g Butter, at room temperature
1 Tbsp Brandy or Cognac
Lemon Zest (optional)
A pinch of salt
Canola oil for deep frying
Your choice of jam (seedless and smooth)
Confectioner's sugar

Preparation

1. Put all Dough ingredients except for the soft butter in a Stand Mixer with the Dough hook attachment and knead for 3-4 min
2. Add the soft butter bit by bit and knead for 7 more min
3. Place Dough in a lightly oiled bowl, cover with a damp kitchen towel and let rise until it doubles in size (ca. 60-90 min)
4. Put the dough on a floured surface and flatten with a rolling pin until ca. 3/4" thick
5. Use a 2 3/4" round cookie cutter to make the Doughnuts
6. Put the Doughnuts in a cookie pan with a floured parchment paper, keep them 4cm apart from one another and cover them loosely with a plastic wrap for 30-40 minutes. Collect the rest of the dough into a ball and let sit under the damp kitchen towel

for 5 minutes, before repeating steps 4 & 5 to make additional doughnuts

7. Heat oil in large pot to 320°F
8. Carefully place doughnuts into the hot oil, flipping them so the upper part faces downwards and fry for about 2 minutes on each side
9. Use a slotted spoon to remove the Doughnuts from the oil and place onto a large plate covered with paper towels
10. Fill with your choice of jam and sprinkle with confectioner's sugar. Serve warm and enjoy!