



Traditional Sufganiyot

Prep: 50 minutes plus standing

Cook: 15 minutes • Serves: 16

- 1 envelope (¼ ounce) instant yeast (2¼ teaspoons)
- 3 cups [PICS all-purpose flour](#) plus additional for dusting
- ½ cup [PICS granulated sugar](#)
- ½ teaspoon kosher salt
- 2 [PICS large eggs](#), room temperature
- ¾ cup [PICS whole milk](#), room temperature
- 1 teaspoon [PICS vanilla extract](#)
- 2 tablespoons [PICS unsalted butter](#), softened
- [PICS nonstick cooking spray](#)
- 3½ to 4 cups [PICS canola oil](#)
- 1 tablespoon [PICS ground cinnamon](#)
- 1 cup [PICS apricot or strawberry preserves](#)

1. In bowl of stand mixer with dough hook attached, whisk yeast, flour, ¼ cup sugar, and salt; add eggs, milk and vanilla extract. Mix on low speed 4 minutes or until a shaggy dough forms (dough will be lumpy but not dry), scraping bowl with rubber spatula.

2. With mixer on low speed, add the butter in 2 additions; increase speed to medium. Knead dough 5 minutes or until smooth and shiny; dough should pull away from sides of bowl and climb up dough hook. If necessary, add 1 to 2 tablespoons flour and knead 1 minute or just until dough pulls away from sides of bowl.

3. Spray large bowl with cooking spray; shape dough into a ball. Transfer dough to prepared bowl, turning to coat both sides with cooking spray; cover with clean, damp kitchen towel. Let stand in warm place 1 hour or until doubled in size.

4. Line 2 cookie sheets with parchment paper; lightly dust with flour. Transfer dough to lightly floured work surface; roll dough ¼-inch thick. Cut out rounds with floured 2½-inch round biscuit cutter, twisting cutter to release dough after cutting; transfer to prepared cookie sheets. Gather dough scraps and reroll to cut out additional rounds; cover with damp towel. Let stand in warm place 30 minutes or until rounds have risen to about ½-inch.

5. Attach candy thermometer to side of 4-quart saucepot. Fill pot with 2 inches of oil; heat oil to 355°. In small bowl, stir cinnamon and remaining ¼ cup sugar. Carefully add 2 to 3 dough rounds to hot oil; cook 2 to 4 minutes or until golden, turning once halfway through cooking. With tongs, remove donuts to paper towel-lined baking pans to drain briefly; holding hot donuts over pans with tongs, sprinkle both sides with cinnamon-sugar mixture. Repeat process to cook remaining dough rounds, adding more oil to pot if necessary and reheating to 355°; cool 5 minutes.

6. Cut small, deep slit in top of each donut with sharp paring knife, being careful not to cut through bottoms of donuts. Fill pastry bag fitted with ¼-inch-round piping tip (or large, zip-top plastic freezer bag and snip off ¼-inch of bottom corner) with preserves; insert piping tip into slit in each donut and squeeze bag while slowly pulling out tip.

*Approximate nutritional values per serving (1 donut):
229 Calories, 8g Fat (2g Saturated), 28mg Cholesterol,
74mg Sodium, 35g Carbohydrates, 1g Fiber, 4g Protein*