Classic Israeli Sufganiyot



⏱ 2.5 hours (incl. rising) | 🍽 About 20 donuts

✋ **Deep frying – only with an adult present**

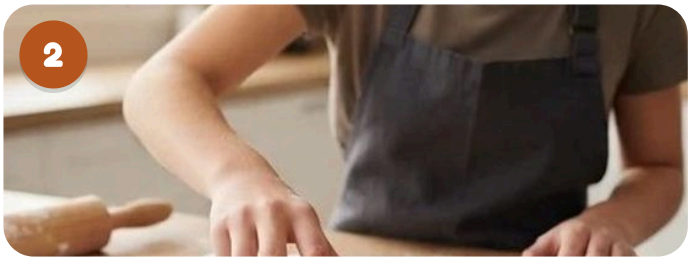
What you need

- [ ] 500 g (4 cups) bread flour
- [ ] ⅓ cup sugar
- [ ] 1 cup lukewarm milk
- [ ] A pinch of salt, lemon zest
- [ ] 25 g fresh yeast (or 1 tbsp dry yeast)
- [ ] 2 yolks + 1 egg
- [ ] 50 g (2 oz) soft butter
- [ ] Canola oil for frying, jam and powdered sugar

How to make it



Knead all the ingredients (butter and salt last) for 10 minutes in a mixer into a soft, smooth, slightly sticky dough. Cover and let rise for an hour, until doubled.



Roll out 1.5 cm (½ inch) thick, cut 6 cm (2½ inch) circles, and place them on squares of baking paper. Let rise again for 40 minutes.



Heat 5 cm (2 inches) of oil to 170°C / 340°F (use a thermometer!). Fry 2–3 minutes per side, lid on at first, until there's a nice white ring around the middle.



Drain on paper towel, fill with jam using a piping bag, and dust with powdered sugar.

💡 **Tip:** The secret to the white ring: don't crowd the pot. Fry 3–4 at a time so the oil stays hot.