THE J.M. SMUCKER Co

Sufganiyot

Prep Time	Cook Time	Serves	Difficulty
2 hrs	30 mins	24	N/A

Ingredients

- **Hanukkah Donuts:**
- 1 tsp (5 mL) sugar
- 1/3 cup (75 mL) warm water 100-110°F (38-43°C)
- 4 1/2 tsp (22 mL) active dry yeast
- 1 can (354 mL) **Carnation®** Evaporated Milk, Fat Free or 2%
- 1/4 cup (50 mL) butter
- 1 1/2 tsp (7 mL) salt
- 3/4 cup (175 mL) sugar
- 2 tsp (10 mL) vanilla
- 2 eggs, beaten
- 5-5 1/2 cups (1250-1375 mL) **Robin Hood®** Original All Purpose Flour

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- 4 cups (1 L) vegetable oil for frying
- **Glaze:**
- 1 cup (250 mL) icing sugar
- 1 tsp (5 mL) vanilla
- 2-3 tbsp (30-45 mL) **Carnation®** Evaporated Milk, Fat Free or 2%
- **Traditional Jam Filling:**
- 2 cups (500 mL) **Smucker's®** Pure Jam, any type

Directions

Step 2:

Dissolve 1 tsp (5 mL) sugar in warm water in large bowl of electric mixer. Add yeast and stir to dissolve. Let stand 10 minutes. Meanwhile, heat milk in saucepan or microwave until hot but not boiling Add butter, salt and 3/4 cup (175 mL) sugar and vanilla. Stir to melt butter. Cool while yeast froths. Add milk mixture to yeast mixture, along with eggs and 2 cups (500 mL) flour. Mix on low speed and then medium until a loose batter forms. Add flour, 1/2 cup (125 mL) at a time until a sticky ball forms, beating on medium speed in between. Remove dough from bowl and place on floured surface. Knead 1-2 minutes until smooth, but still a bit sticky. Place in greased bowl, grease top of dough, cover with plastic wrap and tea towel and let rise in warm place, 1 1/2 - 2 hours or until doubled. Punch down on floured surface. Line baking sheets with paper towels.

Step 3:

Roll dough into 12" x 16" (30 cm x 40 cm) rectangle, about 1/4" (2 mm) thick. Cut out dough using a floured 3” (7.5 cm) cookie/biscuit cutter. Cover with tea towel. Meanwhile, heat 4 cups (1 L) vegetable oil in deep pot or deep fryer to 350°F (175°C), making sure that oil only fills pot halfway.

Step 4:

Carefully place 3 or 4 donuts into hot oil at a time. Cook on 1 side, about 2 minutes or until golden. Flip and continue cooking on other side until golden (about 1-2), and donut has an internal temperature of 190°F (88°C). Drain on paper towel lined baking sheets. Cool completely.

Step 6:

Combine ingredients. Add additional milk if necessary for a thin drizzling consistency.

Step 8:

Line a baking sheet with parchment paper and top with a cooling rack.

Step 9:

Place jam into a disposable piping bag fitted with a tip. Poke a hole into the top or side of donut, insert tip and squeeze jam into donut. Place filled donut on cooking rack over and drizzle with glaze. Serve.

Step 11:

Lemon: Combine 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk with 1/3 cup (75 mL) lemon juice and 2 tsp (10 mL) lemon zest in small bowl. Let sit until mixture thickens. Fill donuts as above.

Step 12:

Chocolate Dulce: Combine 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce with 1 cup (250 mL) semi-sweet chocolate chips in small saucepan. Melt together over low heat, stirring constantly. Cool to warm. Fill donuts as above.

Images

