



## Sufganiyot (Israeli-Style Doughnuts)

with Homemade Cranberry-Orange Jam



4h



2 Servings

Doughnuts are one of those foods found in nearly every country. Though the name, toppings, and fillings vary, the fried confection is loved worldwide. Sufganiyot is a fluffy Israeli-style jelly doughnut dusted with confectioners' sugar. Our version features a slightly sweet scratch-made yeast dough, fried and filled with homemade cranberry-orange jam. (2p serves 8; 4p serves 16)



## What we send

- 8 oz milk <sup>7</sup>
- ¼ oz active dry yeast
- 3 (5 oz) granulated sugar
- 5 oz all-purpose flour <sup>1</sup>
- 12 oz fresh cranberries
- 2 oranges
- 2½ oz confectioners' sugar

## What you need

- kosher salt
- 2 egg yolks <sup>3</sup>
- ½ tsp vanilla extract
- 2 Tbsp unsalted butter, cut into ½-inch pieces and softened <sup>7</sup>
- flour (for dusting) <sup>1</sup>
- neutral oil

## Tools

- small saucepan
- stand mixer with paddle attachment
- microplane or grater
- rolling pin
- 2-inch round cutter
- rimmed baking sheet
- heavy large pot (or Dutch oven)

## Cooking tip

For a quick, same-day proof: set the dough out in warm place or at room temperature until doubled in size, 1½-2 hours. After proofing the dough, continue with the remaining steps.

## Allergens

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 500kcal, Fat 19g, Carbs 73g, Proteins 9g



### 1. Bloom yeast

Heat **⅓ cup milk** in a small saucepan over low heat until lukewarm (or until it reaches 100-110°F). Pour warm milk into bowl of a stand mixer. Stir in **¾ teaspoon yeast** and **½ teaspoon granulated sugar**. Let yeast mixture rest until surface is foamy, about 10 minutes. In a medium bowl, combine **flour, 2 tablespoons granulated sugar, and ½ teaspoon salt**. Reserve saucepan for step 4.



### 4. Make cranberry jam

In reserved saucepan, combine **cranberries, 1½ cups granulated sugar, 1 tablespoon finely grated orange zest, juice of 2 oranges, and 1 teaspoon salt**. Bring to a boil. Cook over medium-low until cranberries burst and jam is thickened, 8-10 minutes. Mash with a fork until smooth; transfer to a bowl and refrigerate. Once jam is cool, transfer to a piping or ziplock bag; cut a ½-inch opening.



### 2. Mix dough

To **yeast mixture**, add **1½ teaspoons finely grated orange zest, 2 large egg yolks, and ½ teaspoon vanilla**. Use paddle attachment; mix on low until combined. With mixer running, gradually add **flour mixture**, 1 large spoonful at a time, until a dough forms and flour is fully incorporated, about 2 minutes. Increase speed to medium; mix until dough is smooth and stretchy, 5-7 minutes.



### 5. Roll & cut dough

On a **floured** surface, roll out **proofed dough** to an even ½-inch thickness. Use a 2-inch round cutter to cut out rounds. Transfer doughnuts to a parchment-lined rimmed baking sheet. Re-roll scraps and cut again. Cover baking sheet and let doughnuts rise in a warm place until doubled in size, 30-60 minutes.

Heat **2-inches oil** in a large heavy pot (or Dutch oven) over medium to 350°F.



### 3. Add butter to dough

With mixer running, add **2 tablespoons softened butter pieces**, a few pieces at a time, mixing until butter is fully incorporated and dough is smooth, shiny, and clears sides of bowl, scraping down bowl halfway through mixing, 5-7 minutes. Transfer **dough** to a lightly **oiled** medium bowl; cover with plastic and refrigerate at least 8 hours (or overnight) until doubled in size.



### 6. Fry doughnuts & serve

Working in batches, fry **doughnuts** until puffed up and golden brown, 1-2 minutes per side (adjust heat as needed to maintain oil temperature between 325-340°F). Drain **doughnuts** on a paper towel-lined plate; cool for 5 minutes. Use a small knife to poke a ½-inch hole on top of each donut; fill with **jam** until it just pokes out of the hole. Dust with **confectioners' sugar**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**