

The Ultimate Easy Hanukkah Doughnuts Recipe: How to Make Delicious Jewish Sufganiyot

Are you ready to indulge yourself in the scrumptious festive taste of Hanukkah doughnuts? Look no further as we bring you the ultimate easy Hanukkah doughnut recipe that will make your mouth water and fill your kitchen with an enticing aroma. And the best part? It's easier than you think!

What are Hanukkah Doughnuts?

Also known as sufganiyot, Hanukkah doughnuts are a beloved Jewish holiday treat. They are typically consumed during the eight days of Hanukkah to celebrate the miracle of the oil that lasted for eight days when the Second Temple in Jerusalem was rededicated.

Hanukkah doughnuts are deep-fried and filled with delicious jam, custard, or chocolate. They are then dusted with powdered sugar to create a delightful sugary coating.



Easy Hanukkah Doughnuts Recipe: How to Make it

by Crazy Corey (Kindle Edition)

★★★★★ 5 out of 5

Language	: English
File size	: 21768 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Print length	: 60 pages
Lending	: Enabled



The Perfect Recipe: How to Make Easy Hanukkah Doughnuts

Let's get started on creating these heavenly treats. Gather the following ingredients:

- 2 ½ cups all-purpose flour
- 2 tablespoons granulated sugar
- 1 teaspoon active dry yeast
- ½ cup warm milk
- 2 tablespoons unsalted butter, softened
- 2 large eggs
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- Raspberry jam or your preferred filling
- Powdered sugar for dusting
- Vegetable oil for frying

Step 1: Preparing the Dough

In a mixing bowl, combine the warm milk and sugar. Stir until the sugar has dissolved, then sprinkle the yeast over the mixture. Let it sit for 5-10 minutes until it becomes frothy.

Add the softened butter, eggs, vanilla extract, and salt to the bowl. Mix well until all the ingredients are combined.

Gradually add the flour into the bowl, stirring until the dough forms. Once the dough starts to come together, transfer it to a floured surface and knead for about 5 minutes until it becomes smooth and elastic.

Place the dough in a greased bowl, cover it with a clean cloth or plastic wrap, and let it rise in a warm place for 1-2 hours, or until it has doubled in size.

Step 2: Shaping and Filling the Doughnuts

Once the dough has risen, gently punch it down and transfer it back to the floured surface. Roll it out until it is about ½ inch thick. Use a round cookie cutter (around 3 inches in diameter) to cut out doughnut shapes.

As you cut out each round shape, place it on a baking sheet lined with parchment paper. Cover the doughnuts with a kitchen towel and let them rise for another 30 minutes.

In the meantime, prepare a piping bag with your desired filling. Raspberry jam is a popular choice, but feel free to use any type of jam or filling you prefer. Inject the filling into each doughnut by puncturing it with the piping bag.

Step 3: Frying the Doughnuts

Heat vegetable oil in a deep fryer or a deep pot to approximately 350°F (175°C). Carefully drop the doughnuts into the hot oil using a slotted spoon or tongs.

Fry each doughnut for about 2-3 minutes per side until they turn golden brown. Make sure to flip them halfway through to ensure even frying. Once cooked,

remove the doughnuts from the oil and place them on a paper towel-lined plate to drain off excess oil.

Step 4: Adding the Finishing Touches

Allow the doughnuts to cool for a few minutes before sprinkling them generously with powdered sugar. You can also roll them in granulated sugar or cinnamon sugar for added sweetness and flavor.

Your delicious Hanukkah doughnuts are now ready to be devoured. Serve them warm for the ultimate melt-in-your-mouth experience!

The Joy of Hanukkah Doughnuts

These Hanukkah doughnuts make for a delightful treat during the Festival of Lights. They are perfect for sharing with family and friends as you celebrate the miracle of Hanukkah. So gather your loved ones, put on some festive music, and indulge in these heavenly delights.

Whether you choose to enjoy them with a hot cup of coffee, as a dessert after a delicious Hanukkah feast, or as a sweet midday snack, these easy Hanukkah doughnuts are guaranteed to bring joy and smiles to everyone's faces.

Now that you have the ultimate easy Hanukkah doughnuts recipe, it's time to put on your apron and get frying! These delectable treats will make your Hanukkah celebration even more memorable and delicious. So gather your ingredients, follow the simple steps, and let the enticing aroma fill your home with the festive spirit. Happy Hanukkah!

Easy Hanukkah Doughnuts Recipe: How to Make it

by Crazy Corey (Kindle Edition)

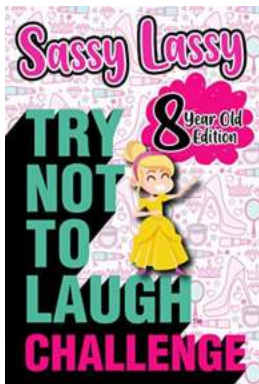
★★★★★ 5 out of 5



Language	: English
File size	: 21768 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Print length	: 60 pages
Lending	: Enabled



Celebrate the miracle of Hanukkah with lots of deliciously crispy treats fried in glistening oil. Recipes such as latkes and fritters are classics, with a sweet ending of sufganiyots (jelly doughnuts). This collection of golden fried, Hanukkah doughnuts brighten up even the dimmest of winter days, deliciously.



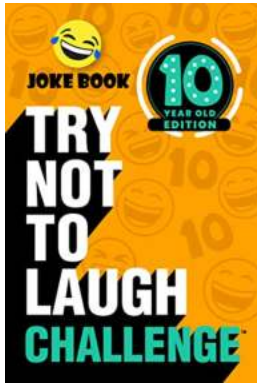
The Try Not To Laugh Challenge Sassy Lassy Year Old Edition: Unleash Your Inner Giggle!

Are you ready to embark on a hilarious journey? Get ready for the Try Not To Laugh Challenge Sassy Lassy Year Old Edition – a test of your funny bone's strength! Brace...



The Three Branches Social Studies Readers: Unlocking Knowledge for Young Minds

Reading is a gateway to knowledge, and when it comes to social studies, having engaging and informative resources is crucial for young learners. The Three Branches Social...



Try Not To Laugh Challenge 10 Year Old Edition - Unleash the Laughter!

Laughter is a universal language that brings joy to people of all ages. It has the power to uplift our spirits, relieve stress, and even strengthen bonds between...



Boyfriend Succeeds To Break Out From Zombie

In a heart-pounding encounter that seemed to be taken right out of a horror movie, a boyfriend managed to successfully break free from the clutches of...



The Ultimate Easy Hanukkah Doughnuts Recipe: How to Make Delicious Jewish Sufganiyot

Are you ready to indulge yourself in the scrumptious festive taste of Hanukkah doughnuts? Look no further as we bring you the ultimate easy Hanukkah doughnut recipe that will...



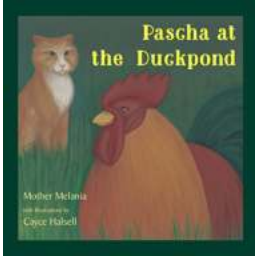
Would You Rather Wild Edition: Exploring the Unpredictable Choices

Are you ready to delve into the world of wild possibilities? Brace yourself for an exciting journey as we present to you the "Would You Rather Wild..."



Tayo The Little Bus Comic Book - The Ultimate Adventure!

Tayo The Little Bus is back with an exciting new adventure in the form of a highly anticipated comic book! This comic book is perfect for fans of the popular...



Pascha At The Duck Pond Fearless And Friends

Have you ever dreamed of embarking on an unforgettable adventure? Picture yourself surrounded by beautiful scenery, navigating through obstacles, and forming everlasting...

easy hanukkah donuts recipe