



# EASY DONUTS/ SUFGANIYOT FOR HANUKKAH

By *Kosher.com*  
adapted by *Boxcar Donuts* **BXCR**  
DONUTS

**PREP & COOK TIME** 1 HOUR  
**MAKES:** 35 DONUTS

## INGREDIENTS:

**FLOUR** 5 CUPS  
**YEAST** 1 OZ (2 TBS)  
**SUGAR** 2 TBSP  
**SALT** 1 PINCH  
**MARGARINE** 3 OZ (6 TBS)  
**EGG YOLKS** 3 EGG YOLKS  
**WATER/JUICE** 1 AND 3/4 CUPS  
**JAM** 3/4 CUPS  
**NEUTRAL OIL FOR FRYING**

## SUPPLIES NEEDED:

**MIXING BOWL**  
**CLEAN TOWEL**  
**ROLLING PIN**  
**FORK**  
**WINE GLASS**  
**LARGE POT**  
**TONGS**  
**RUBBER SPATULA**  
**PIPING BAG, SYRINGE**  
**OR SQUEEZE BOTTLE**

1. Dissolve yeast in water then combine the rest of the ingredients (except jam and oil). Knead dough until smooth.
2. Cover dough with clean towel and let rise 30 minutes.
3. Place dough on a well floured board. Form into one and half inch balls and let rise another 15 minutes.
4. Heat two and half inch oil in a deep skillet. Deep fry in hot oil, turning once, until golden in color. Drain on absorbent paper.
5. Inject with any jam/filling.
6. Dust liberally with confectioners sugar.