

Chef Doug Weinstein's Sufganiyot Recipe

INGREDIENTS

- 3 c all-purpose flour
- 1/4 c granulated sugar
- 5 tsp rapid-rise yeast (2 packages)
- 1 tsp ground cinnamon
- 1 tsp salt
- 1/4 c vegetable oil
- 3/4 c warm whole milk (120° to 130°F)
- 2 large eggs
- 1 c sour cherry or other jam
- 2 tbsp confectioners' sugar

INSTRUCTIONS

1. In electric stand mixer bowl, combine flour, granulated sugar, yeast, cinnamon, and salt. With paddle attachment of stand mixer, mix on low 15 seconds or until combined. Add oil and milk; beat on medium-low speed 3 to 5 minutes or until well combined. Add eggs, 1 at a time; beat 10 minutes or until dough is elastic, occasionally scraping sides of bowl.
2. Meanwhile, lightly oil large bowl. Transfer dough to prepared bowl; cover loosely with plastic wrap. Let rise 40 minutes or until doubled in bulk.
3. Lightly grease 3 cookie sheets. Gently punch down dough, folding it onto itself. On lightly oiled work surface, gently roll dough into 16-inch log; cut log crosswise into 1-inch pieces. Shape each piece into ball; transfer to prepared cookie sheets, 3 inches apart. Cover loosely with lightly oiled plastic wrap; let rise 20 to 30 minutes or until slightly puffed. (May be made up to 1 day ahead up to this point. Refrigerate, loosely covered. Bring to room temperature before baking.)
4. Preheat oven to 350°F. Brush tops of dough with milk. Bake, 1 sheet at a time, 12 to 15 minutes or until pale golden. Cool on sheets on wire racks 5 minutes.
5. Cut 1 corner of self-sealing plastic bag to make 1/4-inch-diameter hole; fit with 1/4- to 1/2-inch plain piping tip, and fill bag with jam. Slide paring knife into center of side of 1 donut without cutting through other side. Using sawing motion, cut pocket in donut without cutting opening any wider. Fit piping tip into hole, and pipe jam until filled. Repeat. Dust donuts with confectioners' sugar to serve.

Source: <https://www.goodhousekeeping.com/food-recipes/a9889/sufganiyot-recipe/>