Sufganiyot Recipe

(Super Easy Donut Recipe – Allrecipes.com)

2 Tablespoons white vinegar

3/8 cup milk

2 Tablespoons shortening

½ cup white sugar

1 egg

½ teaspoon vanilla extract

2 cups flour

¼ teaspoon salt

½ teaspoon baking powder

1 quart oil for frying

½ cup confectionary sugar

Stir vinegar into milk and let stand for a few minutes

In a medium bowl, cream together the shortening and sugar until smooth. Beat in the egg and vanilla until well blended. Sift together the flour, baking soda, and salt; stir into the sugar mixture alternating with the vinegar and milk.

I use a baby fryer. But you can use a small deep pot. Heat oil. It is hot enough when you can sprinkle a drop of water into the oil and it sizzles.

Drop spoonfuls of mixture, a few at a time, into the oil. They will rise and usually turn over by themselves when the bottom side becomes golden brown. If not, you may need to coax over with a spoon. It is just a few minutes on each side.

Remove with a slotted spoon and place on paper towels to drain. I put newspapers under the paper towel to help absorb the oil. Sprinkle with powdered sugar.