

# Sufganiyot In A Bag

Credit: Jewish

([https://youtu.be/XGR3q7NEUIs?si=\\_gHxVgObSOqXF7nj](https://youtu.be/XGR3q7NEUIs?si=_gHxVgObSOqXF7nj))

Yield: 10 doughnuts

## INGREDIENTS

1 packet dry active yeast (2 1/4 teaspoons)

3 cups all-purpose flour

1 egg

3 tablespoons sugar

1 cup warm water

1 1/2 tablespoons oil + more for frying

1/2 teaspoons salt

1 tablespoon brandy or cognac

zest of 1 lemon

2 cups strawberry jelly

## PREPARATION

1. In a gallon-sized plastic bag, add the yeast, warm water, sugar, brandy, lemon zest, oil, egg and flour.
2. Zip bag and mix ingredients well.
3. Place bag in a bowl of very warm water for 1 hour.
4. Remove dough from bag onto a floured surface. The dough should be sticky, which makes great sufganiyot! Roll out the dough to 1/2 inch (1 cm) thickness. Make sure both sides of the dough are floured, so it doesn't stick to the surface. With a cookie cutter or drinking glass, cut 2 inch circles in the dough. When you are left with scraps of dough, roll it out again and cut more circles.



5. Cover with a towel for 30 minutes. Fill a pan with 2 inches of oil. Heat oil to 350°F/175°C. If you don't have a thermometer, the correct temperature will be around medium. You will know if it's correct when you add the sufganiyot. The oil should bubble around the sufganiyot, but not a ton of bubbles. Fry the doughnuts for about 1 minute on each side.
6. Remove and place on cooling rack or plate with paper towels.
7. With a squeeze tube or piping bag, add your favorite jelly or jam to the doughnuts. Just make sure the jelly/jam isn't too chunky to squeeze through whatever you're using.



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