

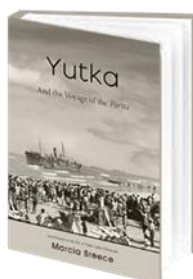
Sufganigot (jelly donut)

INGREDIENTS

Apricot, red-currant, or raspberry jam
Oil for deep-frying
1 ¾ cups flour, plus more if necessary
2 or 3 drops vanilla extract
A pinch of salt
1 whole egg
3 Tablespoons sour cream
2 Tablespoons sugar
1 egg yolk
Confectioners' sugar
¼ cup lukewarm milk or water
1 teaspoon dried yeast

METHOD

Dissolve yeast in warm milk with 1 teaspoon sugar
leave for 10 minutes, until it froths.
Beat egg and remaining sugar
Add the sour cream, salt, vanilla, and yeast mixture, and
beat very well.
Gradually fold in flour gradually
Beat to soft, smooth, and elastic dough, add more flour if
necessary.
Knead for 5 minutes, sprinkle with flour if it is too sticky.
Pour a few drops of oil in bowl, add dough and coat with
oil
Cover the bowl with plastic wrap and leave in a warm
place until doubled (about 2 hours)
Knead the dough for a few minutes, then roll out on a
floured surface with a floured rolling pin to ¼ inch
thick.
Cut into 2-inch rounds.
Add a teaspoon of jam to center of a round of dough,
brush the rim with a little water to make it sticky, and
cover with another round.
Press the edges together to seal.
Arrange on floured tray.
Let rise for about 30 minutes.
Heat 1 ½ inches of oil in a saucepan to medium hot.
Fry doughnuts in medium-hot oil for 3-4 minutes covered
until brown, then fry other side for 1 minute more.
Drain on paper towels.
Serve sprinkled with confectioners' sugar.
They are at their best when still warm and fresh.



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