

Hanukkah *Signature* Recipe

Ingredients for Doghnuts

3 tbsp.	Dry yeast
1 tsp.	Sugar
½ cup	Warm water
3 cups	Flour
⅓ cup	Sugar
2½ tbsp.	Butter or oil
2	Eggs

Canola oil for frying

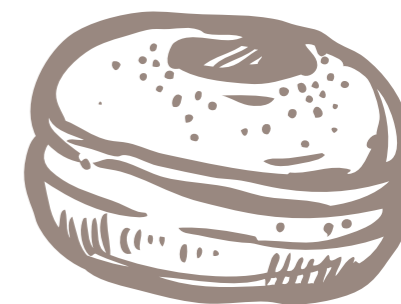
*Confectioners
sugar for dusting*

Ingredients for Strawberry Filling

¾ cup	Water
5 tbsp.	Cornstarch
1 cup	Sugar
3 cups	Fresh strawberries, wash and holed

Strawberry-Filled Doughnuts

Yields 20 donuts



Directions for Doughnuts

1. Pour the warm water, yeast and 1 sugar into a small bowl. Set aside for 5-10 minutes until frothy.
2. In a separate bowl, combine flour, sugar, butter and eggs. Add the yeast mixture and knead until the dough is smooth and stretchy. Cover the bowl with a damp towel or plastic wrap and set in a warm place to rise for 1 hour.
3. Cut dough into 2-ounce balls and roll evenly in your hand. Transfer the dough balls to a parchment paper-lined cookie sheet and set them aside to rise for 20 minutes.
4. Fill a deep frying pan or wide-bottomed pot with 3 inches of canola oil. Heat the oil to 350°. Gently drop the doughnuts into the oil and fry for 1-2 minutes on each side until golden. Remove and set aside to cool for a few minutes. Repeat until all doughnuts have been fried.
5. Poke a hole in the side of each doughnut and insert filling (recipe below). Dust with confectioners sugar.

Directions for Strawberry Filling

1. Heat water and slowly add the cornstarch. Once the cornstarch has completely dissolved, add sugar and strawberries.
2. Bring to a boil, then reduce to a simmer. Simmer for 10 minutes.
3. Let mixture cool, then place in a piping bag or a zip-lock bag. Cut off the corner and squeeze filling into doughnuts.

