



Sufganiyot

Israeli jelly donuts with skillet peach jam

Recipe by Chef Bruce Pressey • The Travelling Cafe at Home

BEST WITH AN OVERNIGHT RISE • FRY AT 360°F

THE DONUTS

- 1 package instant yeast (2¼ teaspoons)
- 2 tablespoons sugar
- ½ cup lukewarm water, 105°F to 115°F
- ¼ cup orange juice
- 2 tablespoons vegetable oil, plus more for greasing the bowl
- 2 large eggs, room temperature
- 2 teaspoons vanilla extract
- 3½ cups (440g) all-purpose flour, plus more as needed (sub in ½ cup / 60g whole wheat pastry flour if desired)
- ½ teaspoon salt
- ½ teaspoon nutmeg
- 2 quarts canola or avocado oil, for frying (or as needed)
- Powdered sugar, for dusting

SKILLET PEACH JAM

- 2–3 ripe peaches, skinned if desired, cubed
- ¼ cup sugar
- 1 tablespoon lemon juice
- ½ teaspoon vanilla extract or bean paste
- Pinch salt

METHOD • DONUTS

1. Mix yeast, sugar, and water for 5 minutes till foamy.
2. Add next 7 ingredients, mix with large fork, wait 5 minutes, then start kneading with dough hook in your stand mixer (or finish by hand). Dough should be well kneaded, slightly sticky, but easy to handle.
3. Place in oiled bowl for at least one hour to proof. Better yet, an overnight rise in the fridge will yield better results.
4. Roll out chilled or risen dough to ¼ inch thickness, then cut rounds with a 2.5-inch cutter. Reroll scraps to make extra donuts.
5. Cover with tea towel and let rise 30 minutes.
6. Meanwhile, heat oil to 360 degrees, then fry a few at a time. About 90 seconds on each side should yield nicely browned donuts, especially if there is whole wheat flour used.
7. In between batches, let oil come back to temperature before frying more.
8. Drain on racks over paper towels. When cool, lightly dust with powdered sugar, pierce a hole in the top with a paring knife, then fill with about 1 tablespoon jam, with a little bit peeking out at the top.

METHOD • JAM

1. Place all ingredients in a wide skillet, cook on high heat, stirring, for about 10 minutes. It should be reduced and very jammy.
2. Taste — it might need a bit more lemon or sugar.
3. Blitz in a bullet blender or food processor till very smooth indeed. If you suspect lumps or left the skin on, pass through a strainer.
4. Use to fill donuts, or on toast.