

Real Simple – Jelly Donuts



Ingredients:

2 1/2 cups all purpose flour, plus more for the work surface

1/4 cup granulated sugar

1 Tbsp instant or quick-rising yeast (from 2 [1/4-oz.] envelopes)

1 tsp kosher salt

1/4 tsp ground nutmeg

2 large egg yolks

1/2 cup plus 1 Tbsp. warm water (about 110°F)

2 Tbsp unsalted butter, at room temperature

Neutral oil (such as canola oil), for frying, plus more for greasing bowl

1/2 cup seedless raspberry jam

Confectioners' sugar, for dusting

Instructions:

Step 1

Line a large, rimmed baking sheet with parchment paper. Stir together flour, granulated sugar, yeast, salt, and nutmeg in bowl of a stand mixer fitted with a dough hook attachment. Make a well in center of flour mixture; add egg yolks, warm water, and butter. Beat on medium speed until dough is smooth and elastic, 4 to 5 minutes.

(recipes continue on the back)

Jackie's Jams

Step 2

Place dough in a large bowl greased with oil, turning to coat all sides. Cover with plastic wrap; let rise in a warm place until doubled in size, about 1 1/2 hours.

Step 3

Uncover dough and turn out onto a lightly floured work surface. Roll out to a thickness of 1/3 to 1/2 inch. Cut into 8 rounds using a 2 3/4-inch round cutter. Place cut dough on prepared baking sheet and cover with a kitchen towel. Let rise at room temperature until dough is slightly puffed and springs back when lightly pressed, about 20 minutes.

Step 4

Meanwhile, add oil to a large Dutch oven, filling to a depth of 1 1/2 to 2 inches. Heat over medium until oil reaches 350°F, 15 to 20 minutes.

Step 5

Gently transfer 4 dough rounds to hot oil. Cook until golden brown on both sides, 45 seconds to 1 minute per side. Using a slotted spoon, transfer doughnuts to a baking sheet lined with paper towels. Repeat with remaining 4 rounds.

Step 6

Let doughnuts stand until cool enough to handle, about 10 minutes. Fill a piping bag or resealable plastic bag with jam; massage bag to loosen jam. Snip corner of plastic bag. Use a butter knife to poke a hole through side and into center of each doughnut, being careful not to poke through other side. Insert piping bag into hole and pipe about 1 tablespoon jam into each doughnut. Dust with confectioners' sugar and serve immediately.

Tip: *To make these the old-fashioned way—by hand!—stir the dough together with a wooden spoon or spatula, then knead on a lightly floured work surface until smooth and elastic, about 8 minutes. It's a nice little arm workout!*

Recipe courtesy of Real Simple

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