

Pizza Doughnuts

Recipe By *Faigy Grossman*



Cooking and Prep:  30
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Serves:  8

Contains:  

Preference: Dairy

Difficulty: Medium

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

I remember purchasing these heavenly doughnuts at a local pizza shop as a kid; the confectioner's sugar was the best part!

Yield: 2-3 dozen, depending on size

Ingredients (11)

Dough

- 4 and 1/2 cups flour
- 1 cup **Haddar Applesauce**, at room temperature
- 1 cup warm water
- 1 tablespoon **Gefen Dry Yeast**
- 1 tablespoon oil

1 scant teaspoon salt

Doughnuts

oil, for deep frying

confectioners' sugar, for coating doughnuts

White Chocolate Cappuccino Dipping Sauce

2/3 cup heavy cream or pareve whipping cream

3 tablespoons coffee dissolved in 2 tablespoons hot water

5 ounces (1.5 bars) **Elite White Chocolate**

Start Cooking

Make the Dough

1. Place flour in a large mixing bowl. Form a well and add yeast into well. Pour in juice and water and allow to proof for 10–15 minutes. Add remaining ingredients and mix well until a soft dough forms.

Fry the Doughnuts

1. Heat oil in a deep pot or frying pan. To see if oil is hot enough, pinch off a small piece of dough and drop it into the pot. If the dough sizzles and rises to the surface, the oil is ready. Lower heat to medium and begin frying doughnuts: pinch off walnut-sized pieces of dough and add to pot. You can use a spoon if the dough is too soft to handle. Make sure to turn the dough in the pot so that it browns evenly. Remove from pot with a slotted spoon when browned; place into a paper towel-lined disposable pan or dish to drain. Sprinkle generously with confectioner's sugar so that all sides are well coated. Serve warm and enjoy!

Note:

These doughnuts can be made with any other soft pizza dough recipe, or simply use a 20-ounce (566-gram) package of prepared pizza dough.

Make the Dipping Sauce

1. For the dipping sauce, bring cream and coffee to a simmer over medium heat in a small saucepan. Lower heat and add the chocolate, mixing slowly until the chocolate is melted. Remove from heat and chill. This can be made a day in advance. Rewarm before serving in a pot or in the microwave.