

Glazed Donut Twists

Recipe By Susie Fishbein



Cooking and Prep:  2
h 50 m

Serves:  27

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Chanukah

Diet: Vegetarian, Pescetarian

Source: ArtScroll

No need for donut envy when you see all the incredible photos of sufganiyot on social media all over Israel. And there is no need to wait for a Chanukah miracle to whip up these goodies! Another mighty fine option in place of the glaze is to toss twists while still warm into cinnamon-sugar.

Ingredients (11)

Donuts

- 2 and 1/2 teaspoons Gefen Instant or bread machine yeast
- 1 teaspoon and 1/4 cup sugar, divided
- 1/4 cup warm water (not too hot)
- 1 stick (8 tablespoons) butter or margarine, softened
- 2 large eggs
- 3/4 cup warm milk or Gefen Soy Milk, warmed

- 2 teaspoons **Tuscanini Fine Sea Salt**
- 4 cups all-purpose flour, divided, plus more for dusting surface
- canola oil, for frying

Glaze

- 2 cups confectioner's sugar
 - 1/4 cup milk or **Gefen Soy Milk**
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Start Cooking

Make the Batter

1. Place the yeast, one teaspoon sugar, and warm water into the bowl of a stand mixer fitted with the paddle attachment. Stir and allow to bubble, about 10 minutes.
2. Add butter, remaining sugar, eggs, milk, salt, and half the flour. Beat until smooth. Add in remaining flour and mix until a soft dough forms.
3. Cover with a damp cloth; allow to rise in a warm place for two hours or overnight in refrigerator.

Shape and Fry

1. Line a cookie sheet with waxed paper or Gefen Easy Baking Parchment Paper.
2. Punch the dough down. Divide the dough in half. On a lightly floured surface, roll one piece into a 9- x 11-inch rectangle. Cut widthwise into three- quarter-inch strips. Fold each strip in half lengthwise; twist four to five times. Pinch the ends to seal, place on prepared sheet.
3. Repeat with remaining dough. Allow the donuts to rise while the oil heats.
4. Heat canola oil in a deep fryer or halfway up in a large pot, to 355 degrees Fahrenheit. Fry the donuts, a few at a time, about 40 seconds per side until golden brown, using tongs to help turn them. Drain on paper towels. Return to cookie sheet to cool slightly.

For the Glaze

1. In a small bowl, combine confectioner's sugar and milk. Drizzle and brush over the donut

twists.

About

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