

# Extra Easy Donuts

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1 h

Serves:  35

Contains:   

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Chanukah

**Source:** The Heimische  
Kitchen (Nitra Cookbook)

Chanuka is not Chanuka without donuts fried in oil. But no one wants to spend lots of time on a complicated donut recipe when they would rather be spending time with their families, watching the menorah. This donut recipe is classic, so easy to make (they only need to rise for 45 minutes!) and come out looking perfect every time.

## Ingredients (7)

### Main ingredients

- 5 cups flour
- 1 ounce yeast
- 2 tablespoons sugar
- pinch of salt
- 3 ounces margarine
- 3 egg yolks
- 1 and 3/4 cups water of juice

## Start Cooking

### Prepare the Extra Easy Donuts

1. Dissolve yeast in water then combine the rest of the ingredients. Knead dough until smooth. Let rise 30 minutes.
2. Place dough on a well floured board. Form into one and half inch balls and let rise another 15 minutes.
3. Heat two and half inch oil in a deep skillet. Deep fry in hot oil, turning once, until golden in color. Drain on absorbent paper.
4. Dust liberally with confectioners sugar.

**Note:**

Slices of raw carrots in the oil will prevent oil from burning and allow doughnuts to fry at even pace.

**Tip:**

Deep fry in large double roaster pan for large volume frying.

**Credits**

Photography and Styling: Tamara Friedman