

Easy Baked Sufganiyot

These little donuts are a delicious and healthful twist on the traditional fried Hanukkah jelly doughnut. While they take a little time to rise, the hands-on and cook times are quick. Happy holidays!



Easy and delicious twist on traditional Hanukkah jelly donut

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These easy and delicious jelly donuts are a lightened-up version of the traditional fried Hanukkah treat.

- 1 package active dry yeast
- 2 Tbsp. warm water
- 1/4 cup granulated sugar
- 1/4 tsp. kosher salt
- 1/2 tsp. ground cinnamon
- 1/4 tsp. nutmeg
- 1/4 tsp. pumpkin pie spice
- 1/2 tsp. vanilla extract
- 1/2 cup skim milk
- 1 each egg
- 2 Tbsp. butter or nondairy margarine, plus some for melting
- 1 Tbsp. unsweetened applesauce
- 1 cup whole wheat white flour
- 1 cup all-purpose flour
- Seedless strawberry or raspberry fruit spread
- Confectioner's or powdered sugar for dusting

1. In a mixing bowl, combine yeast and warm water. Let sit for 5 minutes to dissolve.
2. Add sugar and next 9 ingredients (through applesauce) to yeast mixture. Using a mixer, beat until combined on low speed. Gradually add flours, scraping sides of bowl; beat on low until flour is just incorporated and dough is sticky. Cover and let rise, about 45 minutes.
3. While dough is rising, grease two baking sheets and preheat oven to 425 F degrees. Drop dough by tablespoons onto baking sheets. Bake until lightly golden and cooked through, about 10 minutes. Let cool.
4. Fill a pastry bag or sandwich baggie with fruit spread. (If sandwich baggie, cut a small hole in bag.) Using an

icing tip, insert fruit spread into donut until donut puffs out. Fill all donuts, then roll each lightly in melted butter or margarine; place back on baking sheet and sprinkle or sift powdered sugar on to tops of donuts. Enjoy warm.