

# HANUKKAH RECIPE

## EASIEST SUFGANIYOT EVER

### INGREDIENTS

Yield: 8-10 biscuits

- One roll of store-bought biscuit dough (or make your own)
- Canola oil for frying
- Small bowl of sugar, white or powdered
- 1/2 cup jam (or any other filling)



### DIRECTIONS FOR SUFGANIYOT:

1. Let dough sit at room temperature for 20 minutes so that it's easy to roll out.
2. On a floured surface, roll out dough until it's 1/2-inch thick. Cut out 2 1/2 or 3-inch circles (I like using a ball jar lid).
3. Fill a pot with 2 inches of oil and heat it to 360 degrees. You'll want to keep the temperature between 360 and 375.
4. Fry the dough until each side is a deep brown. Test one to make sure they're not doughy in the middle.
5. Transfer donuts to a paper towel, pat off any excess grease, and then coat with sugar.
6. Fill with jam using a squeeze bottle. If the jam is being difficult, warm it for 30 seconds in the microwave.