

HANUKKAH RECIPE

ROSE JAM SUEGANIYOT WITH VANILLA GLAZE & PISTACHIOS

Total: 4 hr 15 min (includes rising and cooling times)

Active: 1 hr 10 min

Yield: 18 donuts

Dough Ingredients

- 1/2 cup milk (105-110 degrees F)
- 1/4 cup warm water (105-110 degrees F)
- 2 1/4 tsp (1 packet) active dry yeast
- 1/14 cup plus 1 tsp sugar
- 3 1/2 cups all-purpose flour, plus more for dusting
- 1/4 tsp Kosher salt
- 1/4 tsp ground cardamom
- 1/4 tsp ground cinnamon
- Zest of 1/2 orange
- 1 large egg, plus 2 yolks, lightly beaten
- 1 tsp vanilla extract
- 6 Tbl unsalted butter, at room temperature
- Canola or vegetable oil, for the bowl and frying

Filling

1 cup raspberry jam

1/2 Tbl rose water, or to taste

Glaze

1 1/2 cups powdered sugar, plus more if needed

2 Tbl whole milk, plus more if needed

1 tsp vanilla extract

Topping: 1/4 cup food-quality dried rose petals & roasted pistachios

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DIRECTIONS FOR SUFGANIYOT:

- In a medium bowl, combine the yeast, warm milk, water, and 1 teaspoon sugar and give it a little stir. Let it sit for about 5 minutes, until it becomes foamy on top.
- Meanwhile, in the bowl of stand mixer fitted with a dough hook, mix together the salt, flour, cardamom, cinnamon, orange zest, and remaining 1/4 cup sugar. Add the eggs, vanilla, and yeast mixture and mix to form a very, very stiff dough. It will seem like the dry ingredients aren't all going to get incorporated but try as best you can. Knead for a few minutes and then with the mixer on, begin gradually adding the butter, tablespoon by tablespoon. This, too, will seem like it isn't going to be incorporated into the dough but keep on mixing for about 8-10 minutes more, scraping down the dough hook occasionally, until your dough is smooth and slightly sticky. Transfer the dough to an oiled bowl, cover it with plastic wrap and let it sit at room temperature (or in the fridge, see notes) until it has doubled in size, about 2 hours.



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DIRECTIONS FOR SUFGANIYOT, CONT:

- Turn the dough out onto a work surface and roll it out to 1/2" thickness. Cut out 2 1/2" circles and transfer them to a baking sheet lined with parchment. When re-rolling scraps, first press them together and then allow the dough to sit for about 10 minutes before proceeding. Cover the circles with plastic wrap or a dish towel and let rise for another hour, until doubled.
- In a large heavy pot fitted with a thermometer, heat 3-4" oil to 350 degrees. Fry the donuts in batches of 3 or 4, for 1 1/2 minutes on each side. transfer to a wire rack to cool.
- Meanwhile, in a small bowl, combine the jam and rosewater. Taste and adjust as desired. Fill a squeeze bottle or piping bag with the jam.
- To make the glaze, whisk together the powdered sugar, milk, vanilla, and salt until smooth. It should be the consistency of a slightly thicker glue, if it's too thick add a little more milk, and if it's too thin add a little more powdered sugar. Dip the cooled donuts into the glaze and let any excess drip off (if the glaze has a hard time sticking to the donuts, that means it's too thick and that you should add more milk). Stick the squeeze bottle straight down into the center of the donut, wiggle it around to make space, and fill it up with jam. Top with a sprinkle of pistachios and rose petals and enjoy!