

CHANUKAH 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