

Jelly Filled Donuts

Makes about 12 donuts



Ingredients

1 ½ cups all purpose flour

¼ cup sugar

¼ teaspoon salt

2 ¼ teaspoons (1 packet) active dry yeast

⅔ cup milk, warmed to 115°F

3 Tablespoons canola oil

2 egg yolks

½ teaspoon vanilla

about 1/4 cup extra flour for rolling

For the top and filling:

2 tablespoons unsalted butter, melted

¼ cup granulated sugar

⅓ cup your favorite jelly or jam

Steps

1. Place ½ cup flour, sugar, salt, and yeast in the bowl of an electric mixer. Using a paddle attachment, stir in warm milk, followed by oil, egg yolks & vanilla.
2. Beat for 2 minutes on high speed.
3. Slowly add the remaining 1 cup of flour while mixer is on low speed. Remove dough, using a spatula, to a floured surface, and knead 50 turns. Cover with plastic and let rest 10 min.
4. Line a large baking sheet with parchment paper.
5. On a floured surface, roll dough ½ -inch thick. Cut circles using a 3 -inch round cutter, dipped in flour. Re-roll scraps so you get a total of 12 donuts.
6. Place rounds on baking sheet, cover with a towel, and let rise in a warm spot about 45 minutes. (1 hour at room temp.) During this time, preheat oven to 375° F.
7. The dough should have puffed up. Bake for 10 minutes. Let them cool slightly.
8. Melt butter and set aside. Place ⅓ cup sugar in a small paper lunch bag.
9. Brush each donut while warm (top & sides) with melted butter and roll in bag to coat with sugar.
10. For jam, fill warm or cooled donuts using a pastry bag with a long tip, pushing into the side, or cut a slit in the side and insert filling with a spoon. These are best served right away.