

Easy Hanukkah Doughnuts Recipe: A Step-by-Step Guide



Easy Hanukkah Doughnuts Recipe: How to Make it

by Crazy Corey

★★★★★ 5 out of 5

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Hanukkah is a time for celebration, and what better way to celebrate than with delicious, homemade doughnuts? This easy-to-follow recipe will guide you through every step, from mixing the dough to frying and glazing your doughnuts. Impress your family and friends with this classic holiday treat.

Ingredients

- 3 cups all-purpose flour, plus more for dusting
- 1/2 cup granulated sugar
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt

- 1 cup milk
- 1 egg
- 1/2 cup vegetable oil, plus more for frying
- 1 cup powdered sugar
- 2-3 tablespoons milk
- 1/2 teaspoon vanilla extract
- Sprinkles (optional)

Instructions

Making the Dough

1. In a large bowl, whisk together the flour, sugar, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together the milk, egg, and oil.
3. Add the wet ingredients to the dry ingredients and mix until just combined. Do not overmix.
4. Turn the dough out onto a lightly floured surface and knead for a few minutes until it is smooth and elastic.
5. Place the dough in a greased bowl, cover it with plastic wrap, and let it rise in a warm place for 1 hour, or until it has doubled in size.

Frying the Doughnuts

1. Heat the vegetable oil in a large, deep skillet or Dutch oven to 375 degrees F.

2. On a lightly floured surface, roll out the dough to a thickness of 1/2 inch.
3. Cut out doughnuts with a 3-inch round cutter.
4. Carefully drop the doughnuts into the hot oil and fry for 1-2 minutes per side, or until they are golden brown.
5. Remove the doughnuts from the oil and drain them on paper towels.

Glazing the Doughnuts

1. In a small bowl, whisk together the powdered sugar, milk, and vanilla extract.
2. Dip the tops of the doughnuts into the glaze.
3. Sprinkle with sprinkles, if desired.
4. Let the doughnuts cool completely before serving.

Tips

- To make sure your doughnuts are cooked through, insert a toothpick into the center. If it comes out clean, the doughnuts are done.
- If you don't have a doughnut cutter, you can use a glass or a cookie cutter to cut out the doughnuts.
- Feel free to get creative with your glaze. You can add different flavors, such as chocolate, strawberry, or cinnamon.
- Hanukkah doughnuts are a delicious treat that can be enjoyed by people of all ages. They are perfect for parties, potlucks, or simply as a snack.



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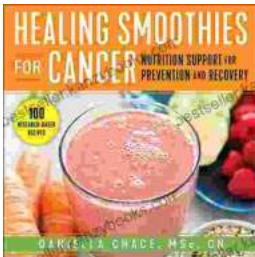
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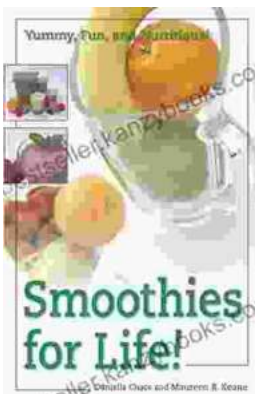
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