

## Morah's Ravit's Sufganiyot Recipe

We will be cooking this together, so we recommend having all of the ingredients ready to go at home.

### Ingredients:

2 cups flour  
2 teaspoons of baking powder  
2 tablespoons of sugar  
A quarter teaspoon of baking soda  
A quarter teaspoon of salt  
2 cups yogurt / sour cream (this can be substituted with 2 cups of non-dairy milk combined w/2 T of lemon juice or vinegar)  
1 teaspoon vanilla extract  
2 eggs

About 1 quart of canola oil for frying the donuts

### Preparation Method:

In a large bowl, mix all the dry ingredients - flour, baking powder, sugar, baking soda and salt.

- Add all the wet ingredients - yogurt, vanilla extract and eggs and mix until smooth. In a medium saucepan over medium heat, heat oil deep until it reaches a temperature of 330F.
- Using a scoop of ice cream or with two spoons (with one spoon take the mixture and with the other spoon slide the mixture into the oil), take from the mixture and fry in oil for about 4 minutes (depending on the size of the doughnut).
- Remove to a tray lined with absorbent paper.

### Serving options:

- Fill with strawberry jam / milk jam / nutella.
- Sprinkle over powdered sugar
- Bitter chocolate coating - put 4oz of milk chocolate and quarter cup of cream in the microwave to sauté and heat for about a minute. Wait a few seconds and mix until everything melts.
- Milk chocolate coating - put 4oz of milk chocolate and quarter cup of cream in the microwave to sauté and heat for about a minute. Wait a few seconds and mix until everything melts.
- White chocolate coating - put 4oz of milk chocolate and quarter cup of whipping cream in the microwave and heat for about a minute. Wait a few seconds and mix until everything melts.

בתאבון!