

Name _____

Joyful Jelly-Filled Doughnut Delight

Ingredients for the Doughnuts:

2 1/4 teaspoons active dry yeast	1/4 cup granulated sugar	1/2 teaspoon salt
2 tablespoons warm water	2 tablespoons unsalted butter, melted	1 large egg
3/4 cup warm milk		3 cups all-purpose flour
		Vegetable oil for frying

Ingredients for the Jelly Filling:

1/2 cup fruit jelly (your favorite flavor)
Powdered sugar for dusting (optional)

Instructions:

Activate the Yeast:

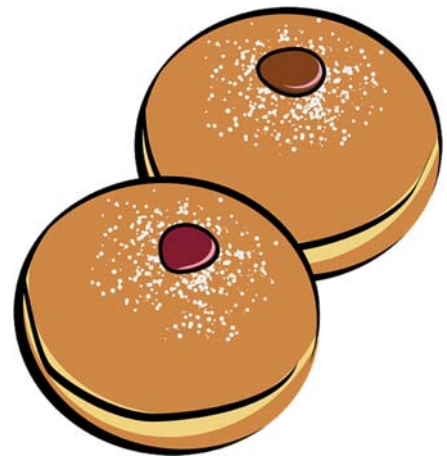
In a small bowl, mix the active dry yeast with warm water. Let it sit for about 5 minutes until it becomes frothy. This means the yeast is activated.

Prepare the Dough:

- In a large mixing bowl, combine the warm milk, granulated sugar, melted butter, and salt. Mix until the sugar dissolves.
- Add the activated yeast mixture and the egg to the bowl. Stir until well combined.
- Gradually add the flour, one cup at a time, while stirring. Keep mixing until the dough forms.

Knead the Dough:

- Turn the dough onto a floured surface and knead it for about 5-7 minutes until it becomes smooth and elastic.



Name _____

- You can add a little more flour if the dough is too sticky.

Let it Rise:

Place the dough in a greased bowl, cover it with a clean cloth, and let it rise in a warm place for about 1 hour or until it doubles in size.

Shape the Doughnuts:

- After the dough has risen, punch it down to release the air. Roll it out on a floured surface until it's about 1/2 inch thick.
- Use a round cutter or a glass to cut out doughnut shapes. Then, use a smaller cutter or a bottle cap to make holes in the center.

Fry the Doughnuts:

- Heat vegetable oil in a deep pot or frying pan to 350°F (175°C). Carefully place the doughnuts into the hot oil and fry them for about 1-2 minutes on each side until they turn golden brown.
- Remove them from the oil and place them on a paper towel-lined plate to drain.

Fill with Jelly:

Once the doughnuts have cooled slightly, use a pastry bag or a plastic squeeze bottle to inject your favorite fruit jelly into each doughnut.

Dust and Enjoy:

If you like, dust the jelly-filled doughnuts with powdered sugar. Now, it's time to enjoy your joyful jelly-filled doughnut delight!

