

Name _____

Joyful Jelly-Filled Doughnut Delight

Multiple Choice Questions

1. What does it mean when yeast becomes frothy after being mixed with warm water?

- A) It's ready to eat as is.
- B) It's activated and ready to use.
- C) It needs more sugar.
- D) It's spoiled and should be discarded.

2. What should you do with the dough after it has risen for an hour?

- A) Throw it away
- B) Knead it again
- C) Roll it out and cut doughnut shapes
- D) Refrigerate it overnight

3. How long should you fry the doughnuts on each side?

- A) 5-7 minutes
- B) 1-2 minutes
- C) 15-20 minutes
- D) 30 seconds

4. What should you use to fill the doughnuts with jelly?

- A) Your fingers
- B) A pastry bag or a plastic squeeze bottle
- C) A hammer
- D) A fork

5. What can you dust the jelly-filled doughnuts with before serving?

- A) Grated cheese
- B) Salt
- C) Powdered sugar
- D) Ketchup

