Name _____

Joyful Jelly-Filled Doughnut Delight

Short Answer

1. Why is it important to let the yeast mixture sit until it becomes frothy?

2. What should you do if the dough is too sticky while kneading?

3. How can you tell if the oil is hot enough for frying the doughnuts?

4. Why do you need to punch down the dough after it has risen?

5. Can you use any flavor of fruit jelly to fill the doughnuts?

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