

Name _____

Joyful Jelly-Filled Doughnut Delight

Open-Ended Response Questions

1. Explain the purpose of letting the dough rise after mixing and kneading it. How does this step contribute to the texture of the doughnuts?
2. Describe the ideal texture of the dough before and after kneading. What should it feel like?
3. Share some creative fruit jelly flavors you could use to fill your doughnuts. How might different flavors affect the taste of the doughnuts?
4. Imagine you accidentally fried a doughnut for too long, and it turned very dark. How could you still enjoy it without wasting it?

