

Name _____

Joyful Jelly-Filled Doughnut Delight

Short Answer Key

1. Letting the yeast mixture sit until it becomes frothy ensures that the yeast is active and will help the dough rise.
2. If the dough is too sticky while kneading, you can add a little more flour to it until it becomes less sticky.
3. You can tell the oil is hot enough for frying when a small piece of dough dropped into it sizzles and floats to the surface.
4. Punching down the dough after rising releases the trapped air, which results in a smoother texture in the final doughnuts.
5. Yes, you can use any flavor of fruit jelly to fill the doughnuts.

