

Name \_\_\_\_\_

## Joyful Jelly-Filled Doughnut Delight

### Open-Ended Response Answer Key

1. Letting the dough rise after mixing and kneading it allows the yeast to ferment and produce carbon dioxide gas. This gas gets trapped in the dough, causing it to expand and become lighter and fluffier. The rising time develops the dough's flavor and improves its texture, making the doughnuts soft and airy.
2. Before kneading, the dough might feel sticky and rough. After kneading, it should feel smoother and elastic, with a consistency that bounces back when lightly pressed. It should no longer stick to your hands or the work surface.
3. Some creative fruit jelly flavors you could use to fill your doughnuts include raspberry, strawberry, grape, or even apple cinnamon. Different flavors of jelly can add unique and exciting tastes to the doughnuts, enhancing your overall experience.
4. If a doughnut turns very dark due to over-frying, you can still enjoy it by letting it cool and then scraping off the dark outer layer. This will reveal the lighter, perfectly cooked interior of the doughnut, and you can enjoy it without any waste.

