



DESCRIPTION

Did you know that jelly doughnuts are a traditional Chanukah treat? Well, let Carrie show you how to put a fun twist on them with her own delicious dough puffs recipe!

INGREDIENTS

- 1 stick unsalted butter
- 1/2 cup water
- 1/2 cup milk
- 1 cup flour
- pinch of salt
- 4 eggs
- vegetable oil
- powdered sugar
- raspberry or strawberry jam
- fresh raspberries or strawberries

TOOLS

- roomy saucepan
- mixing spoon
- measuring cup
- small bowl
- egg beater
- whisk
- wide, shallow saucepan
- 2 teaspoons
- slotted spoon
- 2 plates
- paper towels

DIRECTIONS

1. In a roomy saucepan over medium-high heat, combine 1 stick unsalted butter, 1/2 cup water and 1/2 cup milk.
2. Stir until butter is melted.
3. Turn off the heat and all at once add 1 cup flour and a pinch of salt.
4. Stir vigorously until mixture forms a ball and leaves the sides of the pan. Return pan to lowest heat and beat for an additional minute until dough is smooth.
5. Remove from heat, and allow to cool for a few minutes. Crack 4 large eggs into a small bowl.
6. Add the eggs, one at a time and beat well until mixture is smooth and shiny. Switch to a whisk halfway through to beat the eggs in better.
7. In a wide shallow saucepan, heat enough vegetable oil to fill pan about 2 inches deep. When oil is hot, dip 2 teaspoons into the oil (this will help to keep the dough from sticking to the spoons. Scoop a generous amount of dough in one spoon and use the other spoon to carefully push the dough off and into the oil. Continue forming more dough balls and putting them into the oil, but be careful not to overcrowd the pan. They need room to swim around and adding too many at once will lower the temperature of the oil. Occasionally dip the

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teaspoons in the oil to keep the dough from sticking to them. As the dough-puffs fry, they mostly turn over by themselves. If they are not turning on their own, use your slotted spoon to turn them over. Fry for about 10 minutes, until they are an even golden brown all the way around, with no light spots left.

8. Remove with slotted spoon and drain off the excess oil by placing them on a plate that is covered in a few layers of paper towels.
9. When the dough-puffs cool slightly, sprinkle them generously with powdered sugar.
10. When you are ready to serve, fill a pretty bowl with raspberry or strawberry jam and place the bowl in the center of a lovely serving platter. Arrange the sugar-coated dough puffs all around the bowl of jam.
11. Garnish with some fresh strawberries or raspberries. Serve immediately.

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