

## **Spiced Buttermilk Sufganiyot with Orange-Clove Marmalade**

Recipe by Jess Thomson, inspired by *Top Pot Hand-Forged Doughnuts: Secrets and Recipes for the Home Baker* (by Mark and Michael Klebeck with Jess Thomson, Chronicle Books, September 2011)

Traditional *sufganiyot* are fried each year during Hanukkah to celebrate the miracle of light, when oil burned for light lasted eight days instead of the expected one. They're often filled with strawberry or apricot jam, or a mixture of jam and custard. This version strays toward more typically Christmassy flavors, with a bittersweet filling made by spiking marmalade with ground cloves.

If you're a really bad Jew that likes really good doughnuts, you could use leaf lard in place of the shortening.

Total: 1 hour 5 minutes active time

Makes 16 sufganiyot, or 24 if you reroll the dough

Special equipment: 2-inch round cutter, piping bag with medium round tip

3 tablespoons (four 1/4-ounce packets) active dry yeast

1/2 cup plus 1 tablespoon sugar

1/2 cup lowfat buttermilk, warmed

1/2 cup warm water

1/2 teaspoon baking powder

1 1/2 teaspoons ground cloves, divided

1/2 teaspoon ground mace

2 teaspoons iodized salt

4 to 4 1/2 cups (550 to 620 grams) bread flour, plus more for rolling and cutting

1/4 cup shortening (trans fat-free preferred)

3 large egg yolks

1 gallon canola oil, for frying

2 cups orange marmalade

Confectioners' sugar, for dusting

In the work bowl of a stand mixer, whisk the yeast and 1 tablespoon of the sugar with the buttermilk and water and let sit for 5 minutes, until foamy.

In a large bowl, whisk together the remaining sugar, baking powder, 1/2 teaspoon ground cloves, mace, salt, and 4 cups of the bread flour. Set aside.

Add the shortening and egg yolks to the foaming yeast mixture. Mix with the paddle attachment on low speed for 1 minute, to break up the shortening. Add about a third of the dry ingredients and mix until blended on low speed, then repeat with the second third of the dry ingredients.

Switch to the dough hook and add the remaining dry ingredients, mixing on low speed until no dry spots remain, adding additional flour as necessary, until the dough is dry

enough to clean the bottom of the bowl. Increase the speed to medium and knead for 2 more minutes. (It should be smooth like bread dough, but still a bit tacky.)

Transfer the dough to a baking sheet sprinkled with 1 tablespoon flour, shape into a flat disk 6 inches in diameter, dust lightly with flour, cover with a dish towel, and set aside.

Create a proofing box in your oven: Bring a large kettle of water to a boil. Pour about 8 cups of the boiling water into a 9-by-13-inch (or similar) baking dish, and set it on the floor of your oven. Place the sheet with the covered dough on the middle rack of the oven, close the door, and let the dough rise until doubled in size, about 1 hour.

While the doughnuts rise, combine the remaining teaspoon ground cloves with the marmalade in a small saucepan. Warm the mixture over low heat until it bubbles, strain through a fine-mesh strainer, then refrigerate. Transfer the cooled jam to a pastry bag fitted with a medium-sized round tip.

Transfer the dough to a lightly floured work surface and roll into a roughly 9-inch circle, about 3/4-inch thick, with a lightly floured rolling pin. Cut the dough into about 16 rounds with a 2-inch round cutter. (Reroll the dough for additional sufganiyot.) Gently transfer the sufganiyot to two baking sheets sprinkled with 2 tablespoons flour each, arranging them at least 2 inches apart, and let rise in the oven (with new boiling water), uncovered, for another 20 to 30 minutes, until doubled in size.

Using a candy thermometer to measure the temperature, heat oil (2 to 3 inches deep) in a deep fryer, large pot, or high-sided frying pan over medium heat to 350°F. When the dough has doubled, carefully place a few in the oil, taking care not to overcrowd them, and fry for about 45 seconds. (Note that the sufganiyot will look more brown when they're done than they do in the oil. If you'd like, you can use scraps from cutting to test the oil.) Carefully turn the sufganiyot and fry for another 35 to 45 seconds, until golden on the second side, then transfer to a cooling rack set over a layer of paper towels to cool, rounded side up. (After the first batch, check to see that one has cooked through completely, and adjust frying time accordingly.)

When the first sufganiyot are cool enough to touch, poke the marmalade-filled pastry bag into the top of each pastry, and squeeze a scant tablespoon of filling into it. (The pastries are easiest to fill while they're hot.) Repeat with the remaining sufganiyot and marmalade, dust liberally with confectioners' sugar,