



FUSTINI'S[®]

Strawberry Sufganiyot

Ingredients

- 1 envelope of active dry yeast
- 1 tablespoon sugar
- 1/4 cup warm water
- 2 egg yolks
- 1 whole egg
- 1/2 cup milk
- 1 tablespoon [Fustini's Blood Orange olive oil](#)
- 1 tsp salt
- 1 teaspoon [Fustini's Cara Cara Vanilla balsamic](#)
- 3 cups flour
- 1/4 cup sugar
- 6 tablespoon butter, room temp and cubed
- avocado or grapeseed oil for frying
- raspberry preserves for filling
- powdered sugar

Directions

Step 1.

Place yeast, sugar and water in the bowl of a stand mixer fitted with a dough hook, run on low for 5 minutes until mixture is foamy. Add egg yolks and eggs, milk, Blood Orange olive oil, salt, Cara Cara Cream Vanilla balsamic, 2 cups flour, and 1/4 cup sugar until smooth. Slowly add in chunks of butter followed by remaining flour until dough comes together and is smooth and shiny.

Step 2.

Knead dough on a lightly floured surface until just barely tacky, place in an oiled bowl, cover and let rise until doubled in size.

Step 3.

Flip the dough out of the bowl and roll it to a 1/2 inch thick rectangle. Use a circle cutter to punch out the dough. Transfer dough circles to a sheet tray to rise once more. Fry dough in 350-degree avocado or grapeseed oil until golden brown on bottom, flip and repeat on other side. Remove to a rack and let cool. Then inject with strawberry jam and top with powdered sugar.