

Mini Jelly Doughnuts

Makes 18

1 Tbsp. yeast
4 Tbsp. sugar, divided
 $\frac{3}{4}$ cup milk, heated to 110°
2½ cups all-purpose flour
Pinch of salt
1 tsp. ground cinnamon
2 eggs, separated
2 Tbsp. butter, softened
Fruit jelly
Vegetable oil for deep-frying
Sugar for rolling

Mix together the yeast, 2 Tbsp. of the sugar, and the warmed milk in a stand mixer. Leave it there until the mixture gets foamy.

Sift the flour in a separate bowl. Stir in the remaining 2 Tbsp. sugar, salt, cinnamon, and egg yolks (reserve the egg whites in a sealed container in the refrigerator for the next day). Add the flour mixture to the yeast mixture. Using the dough hook, mix until the dough forms a ball. Add the butter and mix the dough some more, until combined. Put the dough ball in a bowl, cover it with a towel, and let it rise in the refrigerator overnight.

The next day, roll out the dough to a thickness of $\frac{1}{8}$ inch. Cut rounds 2 inches in diameter, using a glass or a cookie cutter or a $\frac{1}{4}$ -cup measuring cup. Place $\frac{1}{2}$ tsp. of jelly in center of half of the dough rounds, then top each with the other half of dough rounds. Press and crimp the edges with the combination of your thumb and middle finger. Brush the edges of each circle with yesterday's egg whites. Roll out the leftover dough and repeat the cutting, jelling, and sealing process. You should end up with a total of 18 rounds. Leave the rounds to rest/rise for 30 minutes.

Heat 2 inches of oil to 375°. Drop five doughnuts at a time into the hot oil, flip them immediately, then remove them right away with a big, slotted spoon or slotted ladle. This needs to be a quick process, or else the doughnuts will burn. Drain the fried doughnuts on paper towels.

Roll the warm doughnuts in sugar, and they're ready to eat.