

PĄCZKI - deep-fried doughnuts filled with fruit jam or custard



Preparation time: Approximately 30 minutes

Rising time: Approximately 1 hour and 30 minutes

Baking time: Approximately 20-25 minutes

Total time: Approximately 2 hours and 25 minutes

Serving: makes about 12-16 servings.

INGREDIENTS:

- 1/2 cup whole milk, warmed.
- 2 1/4 teaspoons active dry yeast
- 1/4 cup granulated sugar
- 2 large eggs, at room temperature
- 1/2 cup unsalted butter melted and cooled.
- 3 1/2 cups all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 cup fruit jam or custard
- Vegetable oil for frying
- Powdered sugar for dusting

INSTRUCTIONS:

1. In a small bowl, combine the warm milk, yeast, and 1 teaspoon of sugar. Stir to combine and let sit for 5-10 minutes, or until the mixture is frothy.
2. In a large mixing bowl, beat the eggs and the remaining sugar together until light and fluffy.
3. Stir in the melted butter and the frothy yeast mixture until well combined.
4. Gradually add the flour, salt, and nutmeg, stirring constantly until a soft, sticky dough forms.
5. Knead the dough on a floured surface for 5-7 minutes, or until it is smooth and elastic.
6. Place the dough in a greased bowl, cover with a clean towel, and let it rise in a warm, draft-free place for 1 hour, or until it doubles in size.
7. On a floured surface, roll the dough out to about 1/2-inch (1.3cm) thickness.
8. Using a round cookie cutter or glass, cut the dough into circles about 3 inches (7.6cm) in diameter.
9. Place the circles on a greased baking sheet, cover with a clean towel, and let them rise for an additional 30 minutes.
10. In a deep saucepan or Dutch oven, heat the vegetable oil to 350°F (175°C).
11. Carefully drop the risen dough circles into the hot oil, a few at a time, and fry for about 2-3 minutes on each side, or until golden brown and puffed up.
12. Using a slotted spoon, transfer the Pączki to a paper towel-lined plate to drain off any excess oil.
13. Once cooled, fill a piping bag with your favorite fruit jam or custard.
14. Using a sharp knife, make a small incision in the side of each Pączki and pipe in a small amount of filling.

Dust with powdered sugar before serving