

Jenny's Pączki (Polish Doughnuts)

Growing up Polish, pączki were my favorite treat. They were actually fried doughnuts but they don't have to be. Mine are oven-baked and delicious. Pączki are traditionally filled with jam but you can also use lemon curd, chocolate pudding, or custard, which I love! They're even good with no filling! Filled or not, they are best eaten right away.

1 1/2 cups all purpose flour
1/4 cup sugar
1/4 teaspoon salt
1 pkg instant yeast (Fleischmann's RapidRise)

2/3 cup 1% milk – warmed to 120°
3 Tablespoons canola oil
2 egg yolks
1/2 teaspoon vanilla
about 1/4 cup extra flour

1 Tablespoon melted butter
1/3 cup sugar for coating
1 cup thick jam, custard, or filling of choice

1. Place flour, sugar, salt, & yeast in large bowl.
2. Stir in warm milk, followed by oil, egg yolks & vanilla.
3. With electric mixer, beat for 2 minutes on high speed.
4. Stir in enough flour until the dough holds together.
5. Place dough on a floured surface and knead 50 turns, cover with plastic and let rest 10 min.
6. If using custard filling, make it now so it can cool. (see recipe below)
7. Line a large baking sheet with parchment paper.
8. On a floured surface, roll dough 1/2-inch thick. Cut circles using a 2 1/2 -inch round cutter, dipped in flour. Re-roll scraps.
9. Place mounds on baking sheet, cover with a towel, and let rise in a warm spot about 45 minutes. (1 hour at room temp.) After 30 minutes, preheat oven to 375°.
10. When pączki are puffy, but not necessarily doubled in size, bake for 10 minutes.
11. Meantime, melt butter and place 1/3 cup sugar in a plastic produce bag, and lay down some wax paper to save cleanup.

12. Remove pączki immediately from pan to wax paper. Brush each one while warm (top & sides) with melted butter and roll in bag to coat with sugar. Shake off excess.
13. Fill using a pastry bag with a long slender tip, pushing into the side. Serve immediately.

Custard Filling:

In a small saucepan, combine 1/4 cup sugar + 1 Tablespoon cornstarch. Slowly stir in 1 cup 1% milk + 1 egg yolk. Bring to a boil & cook about a minute, stirring constantly, until thick. (it thickens more as it cools) Cool thoroughly before using - refrigerate if necessary.

Makes about 12