Paczki

Jelly Doughnuts

Ingredients:

- 2 cups flour
- 2 cups boiling milk
- 3.5 oz. yeast
- ¾ cup lukewarm milk
- 6 egg yokes
- ½ cup sugar
- ½ vanilla bean, ground
- 1-2 tsp. grated, orange rind
- ¾ lb. butter, melted
- Flour, jam, deep fat for frying

1. Sift 1 cup flour into boiling milk, remove from heat, and beat until smooth. Cool.
2. Dissolve yeast in the ¾ cup milk. Add to flour mixture, stir, and let stand half an hour.
3. Cream egg yokes and sugar, add vanilla and orange rind. Add to dough when it begins to rise.
4. Add remaining flour and butter. Work with fingers until dough begins to stand away from hands.
5. Let stand until it has risen to about twice its bulk. Roll out on flour board to thickness of 5/8 inch. Cut out circles with a glass or pastry cutter.
6. Place a teaspoon of jam in center of half the circles **(using only fruit, not syrup).** Cover with remaining circles. Press edges together and let stand in warm place to rise again.
7. Fry a few at a time in deep fat. NOTE: Take care not to heat the fat so much that the dough will burn.
8. Drain and serve dusted with confectioner's sugar.