



PREP

20 minutes + 2 hours to rise

COOK

20 minutes

YIELD

15

READY IN

2 hours 40 minutes

## Moroccan Sfenj Donuts Recipe

*We can't get enough of these fried treats.*

BY DIKLA FRANCES | DECEMBER 24, 2019

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Moroccan sfenj are made with a simple dough, far more simple than making yeasted *sufganiyot*. They are fried and then covered in honey and/or sugar. It's very [popular with Moroccan Jews](#), and it's also commonly made throughout North Africa

Photo credit: Dikla Frances

### Ingredients

4 cups all-purpose flour (500 g)

2 tsp dried yeast

1 tsp salt

1 Tbsp sugar

2 large egg yolks

1 1/2 cups lukewarm water (360 ml)

vegetable oil

powdered sugar or honey, to serve

### Directions

1. In a large bowl, mix the flour, yeast, salt, and sugar. Add the egg yolks and slowly drizzle in the water while mixing by hand.

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2. Knead until a sticky, smooth, soft dough has formed.

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3. Spray the dough with oil spray and cover the bowl with plastic wrap or a plastic bag. Let the dough rise for about 1-2 hours.

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4. Grease a large cookie sheet with some vegetable oil. Set aside.

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5. Divide the dough into 15 parts, roll each piece into a ball, and place it on the greased cookie sheet. Cover the dough balls with a slightly damp kitchen towel for a second rise, about 30-60 minutes.

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6. Pour the vegetable oil into a wide, deep pan, about 1/3-1/2 full. Heat the oil to 340-400 degrees F (I highly recommend investing in a candy thermometer).
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7. Using your forefinger and thumb, create a hole in the center of each dough ball and place it gently into the hot oil. Fry for about 3 minutes on each side. The sfenj are ready when lightly golden.
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8. Sprinkle the sfenj with powdered sugar or drizzle with honey and serve immediately.

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