**Ingredients**

For 12 Berliners

- 500 g flour
- 200 ml milk
- 100 g sugar
- 1 cube of yeast (42 g)
- 40 g butter, soft
- 2 pinches of salt
- 1 egg
- 2 egg yolks

Flour to roll out dough
Oil for deep-frying
Sugar to turn Berliner
200 g jelly or jam (raspberry jelly or apricot jam)

**Method**

Put the flour in a bowl; make a well in the middle. Warm the milk to luke-warm temperature, add sugar, and dissolve the yeast in it. Stir and pour into the well. Mix with a bit of flour to make a pre-dough. Cover and let rest for approx. 10 minutes until small bubbles form on the surface.

Add butter, salt, egg, and egg yolk to the flour and knead into a smooth, elastic dough. Cover and let rise for approx. 45 minutes.

Knead the dough briefly and roll it out to a thickness of 5 mm on a little flour. Cut out dough pieces approx. 6 cm in size. Place on a lightly floured tray and let rise in a warm place.

Heat the oil to 160° C and fry the donuts in batches for 3—4 minutes. As soon as they are golden brown on one side, turn them and finish baking on the other side. Lift out, drain on kitchen paper and toss in powdered sugar.

Let Berliners cool down. Put jam jelly or marmalade in a piping bag and fill the Berliner with it.

**Bon appétit!**