



## Ingredients

For 12 Berliners

500 g **flour**

200 ml **milk**

100 g **of 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!**