

German Berliners (Traditional Jam-Filled Doughnuts)

Prep Time: 25 minutes (+ rising time)

Cooking Time: 15–20 minutes

Total Time: approx. 2 hours

Servings: about 25 Berliners

Ingredients

- 300 ml lukewarm milk (1 1/4 cups)
- 100 g soft butter (1/2 cup)
- 80 g sugar (1/3 cup)
- 2 medium eggs
- 35 g fresh yeast (about 1.2 oz)
- 1 packet vanilla sugar (or 2 tablespoons sugar + 1 teaspoon vanilla extract)
- Small pinch of salt
- 650–700 g all-purpose flour (5 1/4 to 5 3/4 cups)
- Neutral oil for frying

For Rolling

- 4 tablespoons sugar

For Filling

- Strawberry jam
- Chocolate spread

Directions

- 1 Add all dough ingredients to a large bowl and knead until soft, smooth, and non-sticky.
- 2 Cover and let rise for 50–60 minutes until doubled in size.
- 3 Divide dough into 50 g portions (about 25 pieces). Shape into balls, flatten slightly, and place on parchment paper.
- 4 Cover and let rise again for 30–40 minutes.
- 5 Heat oil in a deep pan to 180°C (350°F). Oil should not be too hot.
- 6 Place dough balls top side down into the oil and fry until golden on both sides.
- 7 Briefly cover the pan with a lid during frying to ensure even cooking.
- 8 Remove and drain on paper towels.
- 9 While still warm, roll Berliners in sugar.
- 10 Once cooled, fill with jam or chocolate spread using a piping bag.

Best enjoyed fresh on the day they are made. Berliners can also be filled with custard, vanilla cream, or other jams.