

#### **VANILLA GLAZED RING DOUGHNUTS**

#### Made using the Doughnut Making Kit - Makes 8

# What you need

75ml milk
20g unsalted butter
250g strong white bread flour, plus extra for dusting
25g caster sugar, plus extra for sprinkling, if desired
1 tsp salt
7g sachet fast-action yeast
1 egg

# What you do

- 1. In a small saucepan, warm the milk and butter until just hand hot, mixing the butter until it melts completely.
- 2. Sift the flour and sugar into a large bowl and stir in the salt and yeast.
- 3. Slowly add the milk mixture and the egg to the dry ingredients, mixing with a wooden spoon. You can use your hands but the dough is very sticky.
- 4. Gradually add another tbsp water and work into the dough. This will take around 4 minutes.
- 5. Tip the dough onto a lightly floured surface and knead well for 10 minutes until smooth and elastic. Place the dough in a floured bowl, cover with a damp cloth and leave to rise for 40 minutes.
- 6. Tip the risen dough onto a lightly floured surface. With a floured rolling pin, roll out the dough until around 1cm thick, and use the doughnut cutter to cut out 8 doughnuts.

#### To bake

- 1. Preheat the oven to 180°C/Gas 4. Place the doughnuts into the silicone moulds and cover the moulds with oiled cling film, making sure the cling film doesn't touch the dough. Leave to rise for 30 minutes.
- 2. Bake in the middle of the oven for 10 to 15 minutes until golden. Roll the doughnuts in sugar while still hot, or leave to cool and top with vanilla glaze.

## To deep fry

#### What you need

sunflower oil, for deep fat frying

- 1. Spin each doughnut on your index finger to expand the hole. Place the doughnuts onto an oiled baking tray and loosely cover with oiled cling film, making sure the cling film doesn't touch the dough. Leave to rise for 30 minutes.
- 2. Meanwhile, add sunflower oil to the deep fat fryer and heat to 180°C.
- 3. Drop each doughnut separately into the oil, cooking each side for about 1 minute until golden brown. Remove with a slotted spoon and place on a plate lined with kitchen towel to soak up the excess oil. Roll the doughnuts in sugar while still hot, or leave to cool and top with vanilla glaze.

## **VANILLA GLAZE**

# What you need

150g icing sugar – sifted 3-4 tbsp milk 2 tsp vanilla extract

# What you do

- 1. Sift the icing sugar into a bowl and gradually stir in the milk, until you have a runny paste. Stir in the vanilla.
- 2. Dip the top of each doughnut into the glaze and place on a cooling rack on top of an oven tray, to catch the drips. Leave to set.

#### **FILLED DOUGHNUTS**

## Made using the Doughnut Making Kit - Makes 10

## What you need

240ml milk 40g butter 500g strong white bread flour 50g caster sugar 2 tsp salt 7g sachet fast-action yeast 2 eggs

# What you do

- 1. In a small saucepan, warm the milk and butter until just hand hot, mixing the butter until it melts completely.
- 2. Sift the flour and sugar into a mixing bowl and stir in the salt and yeast.
- 3. Slowly add the milk mixture and the eggs to the dry ingredients, mixing with a wooden spoon. You can use your hands but the dough is very sticky.
- 4. Tip the dough onto a floured surface and knead for 10 minutes. As the mixture is sticky, it may be useful to use a dough scraper to lift it and fold it over.
- 5. When the dough is smooth and elastic persevere, this will happen place it in a lightly floured bowl, cover with a damp cloth and leave to rise for 1 hour.
- 6. Divide the risen dough into 10 equal pieces. Roll into balls and place into the moulds. You can also roll the dough into sausages and shape them into the ring moulds.
- 7. Cover the moulds with oiled cling film, making sure the cling film doesn't touch the dough. Leave to rise again for 1-2 hours until doubled in size. Meanwhile, preheat the oven to 180°C/Gas 4.
- 8. Bake in the middle of the oven for 10-15 minutes until golden. Leave to cool and fill with jam, custard, cream or any other filling of your choice. Top the doughnuts with vanilla glaze if desired.

## **VANILLA GLAZE**

## What you need

150g icing sugar – sifted 3-4 tbsp milk 2 tsp vanilla extract

# What you do

- 1. Sift the icing sugar into a bowl and gradually stir in the milk, until you have a runny paste. Stir in the vanilla.
- 2. Dip the top of each doughnut into the glaze and place on a cooling rack on top of an oven tray, to catch the drips. Leave to set.