

# Krapfen Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 60 minutes

Cook time : 10 minutes

Ready in 70 minutes

Level : Advanced

## Ingredients:

- All purpose flour 300g (10.6oz)
- Milk 125g (4.4oz)
- Fresh yeast 20g (2Tbsp)
- Sugar 30g (1oz)
- Salt 3g (1/2Tsp)
- Egg yolks 60g (2oz or 3 medium egg yolks)
- Butter 50g (1.8oz)
- Lemon zest
- Rum 10g (1Tbsp)
- Frying oil
- Raspberry jam as needed
- Powdered sugar for dusting

## Directions

1. Have all your ingredients at room temperature.
2. Dissolve the yeast in warm milk.
3. Mix egg yolks with lemon zest and rum.
4. Place sifted flour, sugar and salt into a bowl of a stand mixer fitted with hook attachment and start mixing on low speed.

5. Add milk with yeast and the egg yolk mixture and continue mixing until you make a smooth dough.
6. Add softened butter and knead it into your dough.
7. Cover the dough and leave it to ferment until doubles in size.
8. Portion the dough into 50g (1.8oz) pieces. Roll each piece into a ball, and place them on a floured surface. Dust them with some flour and flatten them with a tray. Cover with a cloth until proved.
9. Fill a pan with oil halfway and heat it at 165°C (300°F). You can use a deep fryer if you have one.
10. Place your krapfen with the upper side down into the oil. Fry until golden, about one minute on the each side.
11. Take them out and drain the excess oil on a paper towel.
12. Fill the piping bag fitted with “Bismarck” tip with raspberry jam, fill your krapfen and finally dust them with powdered sugar.