

Doughnuts Recipe

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Prep. time : 60 minutes

Cook time : 5 minutes

Ready in 70 minutes

Level : Advanced

Ingredients:

Doughnut dough:

- All purpose flour 450g (1lb)
- Sugar 30g (1oz)
- Salt 4g (1Tsp)
- Water 110g (3.9oz)
- Milk 130g (4.6oz)
- Dry yeast 7g (1/2Tbsp)
- Eggs 50g (1.8oz or 1 medium egg)
- Butter 60g (2.1oz)
- Vanilla powder

Lemon Glaze:

- Powdered sugar 200g (7oz)
- Lemon juice 30g (1oz)

Directions

1. Place flour, sugar and salt into a bowl of a stand mixer fitted with hook attachment.
2. In another bowl mix water and milk with yeast until it dissolves. Pour this mixture into the mixer, add one egg, and mix on low speed until dry and liquid ingredients combine.
3. Add softened butter and vanilla powder, and continue mixing on low speed until dough becomes soft and smooth.
4. Cover the dough and let it ferment until it doubles in volume.
5. Roll the dough on a lightly floured surface until it is 5mm (1/5") thick.
6. Cut out doughnuts with a cutter. I used 7.5cm (3") and 2.5cm (1") round cutters for my doughnuts. Cover them and proof them for about 15 minutes.
7. While doughnuts are fermenting make the glaze. Sift powdered sugar and mix it with lemon juice until the mixture becomes uniform. Cover the glaze until needed.
8. Fry the doughnuts in deep fryer or a saucepan filled with vegetable oil, heated at 165°C (330°F) until they inflate and become golden brown on one side, and then flip them on the other side.
9. Take them out and place on a paper towel to absorb excess oil. Dip them in lemon glaze while they are still warm.