

# Baked Donuts

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Prep. time : 40 minutes

Cook time : 15 minutes

Ready in 55 minutes plus proving

Level : Advanced

## Ingredients:

### Donut Dough:

- 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)

### Vanilla Crème Diplomate:

- Milk 300g (10.6oz)
- Egg yolks 60g (2.1oz or 3 medium egg yolks)
- Sugar 60g (2.1oz)
- Corn starch 20g (0.7oz)
- All purpose flour 15g (1/2oz)
- Vanilla powder
- Whipping cream 150g (5.3oz)

## Decoration:

- Freeze dried strawberries
- Powdered sugar

## Directions

1. To make the dough have all your ingredients at room temperature. Dissolve the yeast in warm milk. Mix egg yolks with lemon zest and rum. Place sifted flour, sugar and salt into a bowl of a stand mixer fitted with hook attachment and start mixing on low speed. Add milk with yeast and the egg yolk mixture and continue mixing until you make a smooth dough. Add softened butter and knead it into your dough.
2. Cover the dough and leave it to ferment until doubles in size. Portion the dough into 50g (1.8oz) pieces. Roll each piece into a ball, and place them onto a paper lined baking tray. Cover with a cloth until proved.
3. Brush proved balls with egg wash and bake them at 180°C (350°F) for about 10-15 minutes, until golden.
4. To make crème diplomate make crème pâtissière: Heat up the milk with the half of the sugar and vanilla powder, and whisk the egg yolks with the rest of the sugar until pale and thick. Add sifted corn starch and flour to egg yolk mixture and whisk to combine. Temper the egg yolk mixture with hot milk. Stir well and return everything to the pan. Cook the cream on medium heat while whisking vigorously until it thickens, and after it starts boiling, continue to cook for two more minutes. Remove it from the stove and transfer to a clean bowl. Leave it to cool down.
5. Whisk the cooled crème pâtissière, and whip the cream to soft peaks. Fold in the cream into crème pâtissière. You have just made crème diplomate.
6. Cut baked donuts in half. Pipe vanilla crème diplomate around the edges of the lower part of the donut. Pipe some strawberry jam in the middle. Sprinkle freeze dried strawberries onto the vanilla cream. Top with second part of the donut and dust with powdered sugar.
7. There, your delicious baked donuts are done! Enjoy!