Doughnuts

Ingredients for Doughnuts:

225g Strong White Bread Flour 90ml Milk

40g Golden Caster Sugar

40g Unsalted Butter, Softened

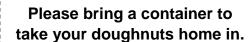
4 - 5 Tablespoons Jam / Lemon Curd

1 Packet (7g) Easy Blend Dried Yeast

1 Egg, Lightly Beaten

1/4 Teaspoon Salt









Ingredients for Sugar Coating:

25g Unsalted Butter, Melted 6 Tablespoons Caster Sugar

Method:

- 1. Preheat the oven to 180°C or Gas Mark 4.
- 2. Line a baking tray with baking paper.
- 3. Weigh and measure out all ingredients accurately.
- **4.** Add the milk in a small saucepan, place on the front of the hob. Heat the milk until just below boiling point. Remove the saucepan from the heat and place on a pan stand. Transfer the meat to a measuring jug and cool to no more than 40°C. Use a food probe to check the temperature.
- **5.** Add 1 tablespoon of the sugar and the packet of dried yeast to the milk.
- **6.** Whisk with a fork and then leave in a warm place for 5 minutes until the yeast has formed a thick foam on top of the milk.
- 7. Into a large mixing bowl, sieve the flour, add the remaining sugar and salt.
- 8. Crack an egg into a small bowl and beat with a fork.
- **9.** Make a well in the middle of the dry ingredients and add the beaten egg, softened butter and yeasty milk mixture. Mix until the mixture forms a soft dough.
- **10.** Tip out the bowl and knead for 5 10 minutes until the dough is smooth and elastic. The dough will be on the sticky side.
- **11.** Form into a ball and return it to a clean bowl, cover with oiled cling-film and leave in a warm place (the grill compartment of the oven) until it has doubled in size.
- **12.** Once the dough has doubled in size, put the dough onto the work surface and knead lightly again for 30 seconds.
- **13.** The dough needs to be portioned into equal sized pieces:
 - To make circular doughnuts shape the dough into small equal sized balls.
 - To make ring doughnuts, roll the dough out to a thickness of about 1cm and use a 5 6cm plain round cutter to cut out circles. You will need to use a smaller cutter to cut out the circle in the middle of the dough.
- **14.** Transfer the shaped dough to the baking tray covered in baking paper. Make sure you leave plenty of space between each doughnut.
- **15.** Cover loosely with oiled cling-film and leave in a warm place until doubled in size. Once doubled in size remove the cling-film.
- 16. Bake the doughnuts for about 8 to 12 minutes or until golden brown. Do not overcook.
- 17. While the doughnuts are cooking melt the butter for the sugar glaze, do this by placing a small saucepan at the front of the hob, adding the butter and gently heating.
- **18.** Place the sugar in a large bowl.
- **19.** Remove the doughnuts from the oven and brush the doughnuts with the melted butter, toss in the sugar and leave to cool for 15 minutes.
- 20. Spoon the jam / lemon curd into a piping bag or piping bottle. Use a skewer to make a hole in the side of each doughnut, push the piping bag nozzle into the hole and fill with about a dessert spoon of jam / lemon curd.
- 21. Serve warm or cold.

