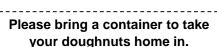
Doughnuts with Homemade Jam

Ingredients for Doughnuts:

225g Strong White Bread Flour 90ml Milk 40g Golden Caster Sugar 40g Unsalted Butter, Softened 4 - 5 Tablespoons Homemade Jam 1 Packet (7g) Easy Blend Dried Yeast 1 Egg, Lightly Beaten





You will also need a clean jar to store your jam in.



Ingredients for Sugar Coating:

25g Unsalted Butter, Melted 6 Tablespoons Caster Sugar

Ingredients for Jam:

1/4 Teaspoon Salt

1kg Raspberries / Strawberries / Blackcurrants / Mixed Fruits Juice of 1 Lemon 1kg Bag of Jam Sugar (the one with pectin added)

Method:

- To make the jam: Preheat the oven to 100°C or Gas Mark 1.
- Wash the jar thoroughly and dry them out.
- Place the jar on a baking tray and warm them in the oven to sterilize them.
- Place the fruit and sugar into a saucepan and add the lemon juice.
- Mash the fruit to a pulp using a potato masher in the saucepan. Place the saucepan on the front of the hob and heat over a low heat and cook for 5 minutes. Continually stir with a white plastic spoon.
- 6. Bring to the boil and boil rapidly for approximately 5 - 10 minutes. Heat until the jam start to form into a gel like consistency.
- 7. Once the jam is ready, pour into the sterilised jars.
- Place a circle of greaseproof paper on top of the jam and seal the jar. It will keep unopened for a year, although the lovely bright colour will darken a little. Once open, keep in the fridge.
- Increase the oven temperature to 180°C or Gas Mark 4, this is to cook the doughnuts.
- 10. Line a baking tray with baking paper.
- 11. Weigh and measure out all ingredients accurately.
- 12. Place a saucepan at the front of the hob. DO NOT turn on.
- 13. Add the milk to the saucepan and heat until just below boiling point, DO NOT boil. Remove the saucepan from the heat and place on a pan stand. Transfer the milk to a small plastic bowl, cool the milk to no more than 40°C, use a food probe to check this.
- **14.** Add 1 tablespoon of golden caster sugar and the packet of dried yeast to the milk.
- 15. Mix and then leave in a warm place for 5 minutes until the yeast has formed a thick foam on top of the milk.
- 16. Into a large mixing bowl, sieve the strong white bread flour, remaining golden caster sugar and salt.
- 17. Into a small bowl, crack the egg, beat with a fork.
- 18. Place the butter in a small bowl and soften with a white plastic stirring spoon.
- 19. Make a well in the middle of the dry ingredients and slowly add the beaten egg, softened butter and yeasty milk mixture, you may not need to add it all. Mix with a round bladed knife until the mixture forms a soft dough.
- **20.** Lightly flour the work surface using a flour dredger.
- 21. Tip the dough out the bowl onto the lightly floured work surface and knead for 5 to 10 minutes until the dough is smooth and elastic. The dough will be on the sticky side so do not add too much flour.
- 22. Form into a ball and return it to a large 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.
- 23. Once the dough has doubled in size, put the dough onto the work surface and knead lightly again for 30 seconds.
- 24. 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.
- 25. Transfer the shaped dough to the baking tray covered in baking paper. Make sure you leave plenty of space between each doughnut.
- 26. Cover loosely with oiled cling-film and leave in a warm place until doubled in size. Once doubled in size remove the cling-film.
- 27. Bake the doughnuts for about 8 to 12 minutes or until golden brown. Do not overcook.
- 28. While the doughnuts are cooking: wash the saucepan you used to heat the milk and place the saucepan at the front of the hob, DO NOT turn on,
- 29. Add the butter and melt on a low heat, this is for the sugar glaze.
- **30.** Place the sugar in a large bowl.
- 31. Remove the doughnuts from the oven and use t pastry brush to brush the doughnuts with the melted butter, toss in the caster sugar and leave to cool for 15 minutes.
- 32. Spoon the jam 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 dessertspoon of jam.
- 33. Serve warm or cold.





