

JAM DOUGHNUTS



Makes: 18

Time: 2:20 prep, 10 minute cook

Difficulty: Advanced

Ingredients

- 490g (3 1/4 cups) plain flour
- 55g (1/4 cup) caster sugar
- 3 teaspoons dried yeast
- Pinch of salt
- 250ml (1 cup) milk, warmed
- 100g butter, melted
- 3 egg yolks
- canola oil, to deep-fry
- 284g St Dalfour Strawberry jam
- Icing sugar, to dust

Method

1. Combine flour, sugar, yeast and salt in a bowl. Make a well. Mix in milk, butter and egg until dough starts to come together - it may be sticky.
2. Knead on a well-floured surface until smooth. Place in a greased bowl. Cover. Prove for 1 1/2 hours or until dough has doubled in size.
3. Punch down the dough. Knead on a lightly floured surface for 2 minutes or until smooth. Roll out dough until 1cm thick. Rest dough for 2 minutes.
4. Roll out batter and use a 7cm round cutter to cut out discs. Don't cut out centres. Place on a lined baking tray. Set aside for 30 minutes to prove.
5. Deep-fry for 1 minute each side or until golden and puffed. Place on a plate lined with paper towel.
6. Spoon a 284g jar of Strawberry Jam into a piping bag fitted with a 5mm nozzle. Push the nozzle into the side of the doughnuts and pipe in the jam. Dust with icing sugar.



Recipe via taste.com.au

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