

GLAZED DONUTS 4 WAYS

INGREDIENTS:

donuts -

- 1 1/8 cup milk
- 1/4 cup sugar
- 2 1/4 t (one packet) active dry yeast
- 2 whole large eggs, beaten
- 1 1/4 stick unsalted butter, melted
- 4 cups all purpose flour
- 1/4 t salt
- oil for frying

special equipment -

- candy thermometer

DIRECTIONS:

1. Day one. Warm the milk in the microwave on 30 second bursts until warm, but not hot. Whisk in the sugar and yeast. Set aside for 5- 10 minutes, or until very foamy. In the bowl of your stand mixer beat the eggs. Meanwhile, in a small bowl, melt the butter. Add melted butter slowly to the eggs while whisking, to prevent scrambling. Fit your mixer with the dough hook. Add the yeast mixture to the bowl. Mix thoroughly.
2. With the mixer on medium low, add the flour and salt in 1/4-1/2 cup increments until it's all added in. Stop the mixer, scrape the bowl, and then return to medium low for five minutes. Turn the mixer off and allow dough to rest, untouched for 10 minutes. Transfer to a greased bowl, turning once to coat. Cover the bowl with plastic wrap and place in the refrigerator overnight.
3. Day two. While the dough is still cold transfer to a floured surface. Roll out to about 1/2 inch thick. Cut out using a 3-inch round cutter. Cut a 1 1/2 inch circle out of the center of each. Transfer to a FLOURED baking sheet to rise. (I didn't flour mine! The donut dough stuck when I went to fry them. So, please flour the surface while they rise so they are all as fluffy as they should be.)
4. Cover cut out donuts with a tea towel and allow to rise in a warm part of the house. Allow to rise for about an hour. They should appear puffier and airy. About 40 minutes into the rise time, start heating the oil. Heat a few inches of oil in a large pot to 375F.
5. When ready to fry them line a baking sheet or two with paper towels. Transfer donuts carefully to the oil. Allow to cook for about 30 seconds-1 minute per side. Flip, and cook for about a minute more. Transfer to the paper-towel-lined baking sheets. Flip once to get oil off of both sides. Continue until all donuts are fried. Then glaze with the options below!

BERRY BERRY GLAZE

- 1 cup powdered sugar
- 3 raspberries
- 2 blackberries
- 1-2 T milk

Mash berries through a fine mesh strainer over the powdered sugar. Whisk in milk until desired thickness. Dip donuts in glaze. Add pink sprinkles or dried berries.

MAPLE BACON GLAZE

- 1 strip of bacon, cooked and crumbled
- 1 cup powdered sugar
- 2-3 t maple syrup, to taste
- 1-2 T milk

Whisk maple syrup and milk into powdered sugar until desired thickness. Dip donuts in glaze. Sprinkle with bacon!

CHOCOLATE GLAZE

- 2 oz. unsweetened chocolate, melted
- 4 T butter, melted
- 2 t corn syrup
- 1 cup powdered sugar
- 2-3 T milk

Whisk together all of the ingredients. Add milk until smooth and glossy. Dip donuts in glaze and top with rainbow sprinkles

BISCOFF GLAZE

- 3 T Biscoff spread, melted slightly
- 1 cup powdered sugar
- 1-2 T milk
- 4 Biscoff cookies, crumbled

Whisk the Biscoff and powdered sugar together. Add milk until the desired consistency. Dip donuts in glaze. Sprinkle with cookie crumbs.