

Doughnuts w glaze (Krispy Kream Style)



Ingredients:

- **Doughnuts**
- 1 1/4 cups Milk
- 2 1/4 teaspoon instant Yeast
- 1 tbsp W Sugar
- 1/3 cup W Sugar
- 2 large Eggs
- 8 tbsp unsalted butter - melted and cooled
- 1 tsp Salt
- 4 1/4 cups Bread Flour
- Oil for frying
- **Glaze**
- 4 cups icing Sugar
- 1/2 cup Milk
- 1 pinch Salt

Method:

Donuts

- a) Heat milk to around 43 Celcius (lukewarm), then add yeast and 1 TBSP W sugar. let sit for 5 minutes
- b) Combine cooled melted butter, yeast mixture, eggs, and remaining sugar.
- c) Add flour and form into dough
- d) Allow dough to rise for around 1 hour in a warm location
- e) Then knead the dough for a few minutes, then gently stretch/roll it out to 1.5cm
- f) Cut circular doughnuts and place them on a tray lined with b paper
- g) let cut doughnuts rise for another 45 minutes
- h) Heat oil to 180 degrees celsius and cook each side for around 2-3 minutes, until golden brown
- i) Cool on tray
- j) Enjoy as-is or glaze

Glaze

- a) Slowly add milk to the icing sugar until smooth (More milk = thinner glaze)