

Minicakes and cookies

Glazed yeast donuts



Ingredients

5 1/2 cups flour (Manitoba)
1/2 cup caster sugar
1/2 cup butter
1/2 cup water
1/2 cup buttermilk
1 1/2 tablespoon dry active yeast
1 teaspoon sugar
1/2 teaspoon salt
Vegetable oil
Caster sugar for decorating

Vanilla Glaze

2 cups icing sugar
1/2 teaspoon vanilla extract
1/3 cup water

Chocolate glaze

Add 1 cup of melted chocolate at the vanilla glaze

Equipment

Two different sizes of round cutters

Directions

In a small bowl, dissolve the yeast with 1 teaspoon sugar in warm water, let stand 15 minutes. Add flour, buttermilk, sugar, salt and tepid melted butter.

Knead by hand or with an electric robot for 5-10 minutes.

After rising, roll out the dough with a rolling pin on a sheet of baking paper into a rectangle with a thickness of 1/2 cm. Cut discs with the largest cutter and drill the center with the smaller cutter.

Place donuts on a tray covered with baking paper, well-spaced, and let rise for 2 hours. Fry in hot oil, drain on paper towels and roll immediately in a bowl with sugar so that they are well covered.

If you prefer, you can glaze donuts with vanilla glaze obtained with icing sugar combined with milk, or with chocolate glaze.

This recipe makes 30.



Notes
