

Crispy and Creamy Donuts

Pax :- (10-12 Donuts)

| Sr.No. | Ingredients | Quantity |
|--------|-----------------------|---------------|
| 1 | Refined Flour | 150 gms |
| 2 | Hot Milk (full cream) | 60 + 60 ml |
| 3 | Sugar | 75 gms |
| 4 | Butter (Room temp.) | 42 gms |
| 5 | Yeast | 1 Tsp (7 gms) |
| 6 | Oil | To Fry |

Method :-

- 1) Take a bowl, add hot milk, sugar, yeast^(2 Tbsp), rest for 5 mins.
- 2) Take a bowl, add refined flour, sugar, yeast milk.
- 3) Prepare sticky dough, add butter.
- 4) Knead for 6-7 mins. Place in bowl, cover with wet cloth.
- 5) Rest for 30 mins.
- 6) Roll half inch circle. Cut with glass and bottle lid. Rest for 5 mins.
- 7) Fry in medium heat oil.
- 8) Fry till golden brown.

Crispy and Creamy Doughnuts :-

- 1) The dough will be sticky
- 2) Milk should be hot
- 3) Yeast will eat sugar and fill air
- 4) Milk, butter acts as tenderizer.
- 5) Prepare soft dough
- 6) Most fluffiness will come in oil.
- 7) Use refined flour in to cut the dough.