



MAKE IT

DOUGHNUTS

Is anything more delicious than freshly cooked doughnuts? Dust them with icing sugar or top with vanilla glaze in this recipe from RACV Cape Schanck Resort executive chef Josh Pelham.
racv.com.au/capeschanck



Ingredients

550 grams plain flour
1½ teaspoons baking powder
1 teaspoon salt
1/2 teaspoon ground cinnamon
2 tablespoons unsalted butter, room temperature
125 grams caster sugar
2 large egg yolks
125 grams sour cream
Oil, for frying

Method

In a bowl, sift together the flour, baking powder, salt and cinnamon.

In a large mixing bowl, beat the butter and sugar together until well combined and pale in colour.

Add the egg yolks and mix well.

Add the dry ingredients and the sour cream to the creamed butter mixture and combine (do not overwork).

Wrap the dough in plastic wrap and chill for one hour.

Remove the dough from the fridge and roll it out on a floured surface to about 2 centimetres thick.

Use two round biscuit cutters to cut out as

many doughnuts as possible. You should get about 12.

Pour about 5 centimetres of oil into a heavy-bottomed pot. Heat the oil to 165°C. Fry the doughnuts two or three at a time, being careful not to overcrowd the pot.

Fry for about 2 minutes on each side, taking care not to let them burn. Remove them to a plate lined with paper towels to soak up the oil.

While hot, dust with icing sugar or dip into glaze and leave to set before eating.

Vanilla doughnut glaze ingredients

50 grams unsalted butter, melted
200 grams icing sugar
1 teaspoon vanilla paste
Pinch salt
50 millilitres milk

Method

Whisk the melted butter, sugar, vanilla extract, salt, and 30 millilitres of the milk together in a medium bowl.

Whisk in the remaining milk to thin.

Makes 12.