



Jam Donuts



DIFFICULTY: EASY



PREPARATION TIME: 1 HOUR COOKING TIME: 20 MINUTES
AND 30 MINUTES



SERVES: 8-12

Ingredients

Dough

400g bread flour or High protein flour
260 ml milk
70g sugar
7g sachet of yeast
½ tsp salt
50g softened butter
1 tbsp extra flour

Filling

Spray oil
1 piping bag
250g caster sugar
250g raspberry jam

Method

Place all ingredients except the extra flour into a mixing bowl and mix on a medium speed for 5 minutes, spray the inside of a medium bowl and put the dough inside. Place in the oven on the proving function on level 1 for 45 minutes.

Once the dough has doubled in size remove from the oven and place on a lightly floured surface. Knock the air out and roll until the dough is 2 cm thick (it might help to coat your fingers with spray oil as the dough can be sticky).

Using a medium to large cookie cutter cut into rounds and place on a universal tray lined with a sheet of baking paper. Place back into the oven and prove for a further 30 minutes before moving across to Circotherm® at 200 degrees with a high level of steam. Bake for a further 20 minutes.

Remove from the oven and set aside to cool. Once cool, heat the jam a little and put into the piping bag and inject the donut with the jam. Spray each donut with oil and coat in the caster sugar. Serve.

Notes
