

Kruthi
Eggfree
Art of Baking 
Doughnuts

DOUGHNUTS

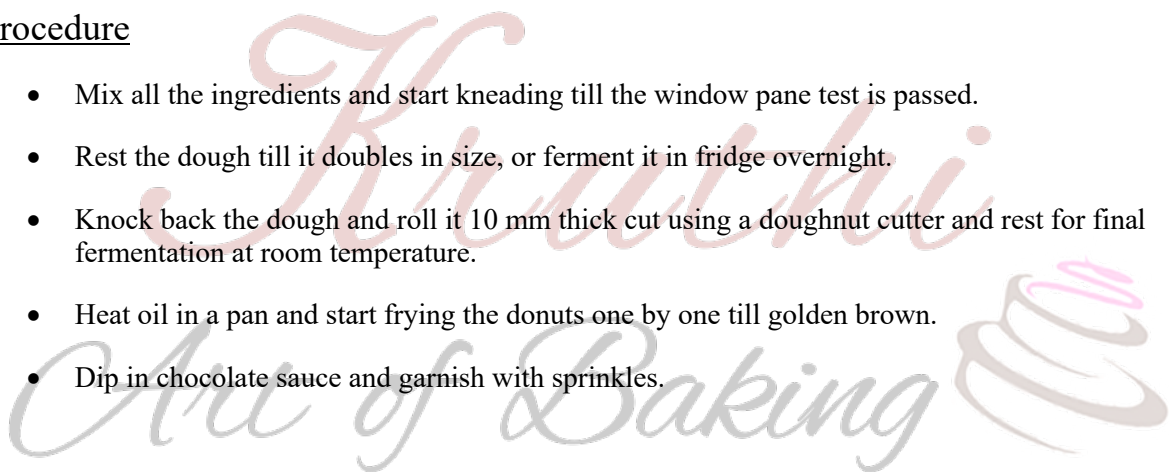
Ingredients

- All purpose flour 450 grams.
- Sugar 55 grams.
- Instant active dry Yeast 15 grams.
- Milk 175-225 grams.
- Salt 2-3 grams.
- Butter 55 grams.
- Vanilla essence 1 teaspoon.

Procedure

- Mix all the ingredients and start kneading till the window pane test is passed.
- Rest the dough till it doubles in size, or ferment it in fridge overnight.
- Knock back the dough and roll it 10 mm thick cut using a doughnut cutter and rest for final fermentation at room temperature.
- Heat oil in a pan and start frying the donuts one by one till golden brown.
- Dip in chocolate sauce and garnish with sprinkles.

Notes:



CHOCOLATE SAUCE

Ingredients

- Dark chocolate 100 grams.
- Fresh cream 100 grams.

Or

- Milk chocolate 100 grams.
- Fresh cream 100 grams.

Or

- White chocolate 150 grams.
- Fresh cream 100 grams.

Procedure

- Melt the chocolate and warm the cream, mix both to make a smooth homogeneous mixture. Use it for dipping doughnuts.

Notes

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