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## **PASTRIES- LESSON 8**

### **Donuts**

#### **Ingredients:**

Flour – 500 g  
Milk – 2 oz  
Sugar – 2 tsp  
Salt – pinch  
Butter – 2 tbs  
Warm water accordingly  
2 tbs – yeast  
2 eggs beaten

#### **Method:**

Add milk in saucepan, stir in sugar, salt and butter. Remove from heat and cool to lukewarm. Now add this mixture in to the flour, and add eggs, yeast and knead it for 10 minutes. Cover and let rise in a warm place, for about 45 minutes, until doubled in size. Punch down and turn out onto lightly floured doughnut cutter, with center section removed. Place doughnuts on baking sheet. Repeat with remaining half of dough. Cover and let rise in a warm place, until doubled in size, about 30 minutes. Fry in deep hot fat, 365<sup>0</sup>, until golden brown, turning once. Drain on paper towels; cool thoroughly before filling.

#### **For Butter Icing**

Butter – 100 g (Astra)  
Icing sugar – 200/250 g  
Cocoa powder – 2 -3 tbs  
Cooking chocolate (for glazing)  
Butter – 2 oz

#### **For Glaze Icing**

Icing sugar – 100 g  
Water – 1 tbs  
Colourings

#### **Method:**

Beat the butter till it becomes creamy. Then add icing sugar along with the cocoa powder.

#### **For Glazing:**

Double boil the cooking chocolate and butter. Once it is ready remove it. And pour on top of the donuts.