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How to Make Donuts



100 gr of fresh potatoes, boiled and then peeled his skin and puree

200 gr flour (select new and fresh)

50 gr of white granulated sugar

40 gr margarine packaging

15 gr of powdered milk (any brand)

1/2 teaspoon baking powder

1/2 packet of instant yeast (or about 5 grams)

4 btr yellow eggs

1/4 teaspoon salt

100 ml ice water

For The Chocolate Topping:

250 gr. chocolate Cook (can of chocolate bars are melted down))

100 gr margarine packaging

Meises chocolate to taste

The Process for Making Delicious and Soft Donuts:

The first thing mothers have to do at home is to mix ingredients such as flour, yeast, sugar, baking powder and milk powder according to the measurements mentioned above. Then stir until completely smooth.

If it looks even, then add the eggs and potatoes and ice water little by little. Well, if everything is mixed, then enter the stage of kneading the dough until you get a really smooth result.

After it feels a bit smooth, add more salt and margarine, and continue to knead again until it is really smooth and feels elastic when pulled.

When the processing is complete, then just cover the dough with a clean napkin or plastic tightly for about 15 minutes or until it expands.

If the dough looks perfect, then the next step is to deflate it again and then cut it flat about the size of an egg (rounded and slightly flattened) or if you want to use a weighing scale, it weighs about 30 grams. Well, just let it sit and wait for about 10 minutes.

If the dough for the potato donut recipe has risen again, just make a hole in the middle.

Just arrange all the dough that has been formed on a baking sheet that has been lightly greased with flour. Wait up to 1 hour.

Finally, heat the oil over medium heat, if necessary, make the heat a little lower so that it cooks evenly. When it looks golden yellow, just take it out and it's ready to be topping.