


# **Syrup-Coated Donuts (Fried, Fluffy & Sticky)**

 **Prep Time: 20 min** |  **Rise Time: 1 hour** |  **Fry Time: 5–6 min per batch**

 **Makes: 12–14 donuts**

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## **Dough Ingredients:**

- 3 cups all-purpose flour
- 2¼ tsp instant yeast (1 packet)
- 2 tbsp sugar
- ½ tsp salt
- ¾ cup warm milk
- 2 tbsp melted butter or oil
- 1 egg
- 1 tsp vanilla essence

## **Syrup Coating:**

- 1 cup sugar
  - ½ cup water
  - ½ tsp lemon juice
  - 1 tsp vanilla (or rosewater for Middle Eastern twist)
  - Optional: a pinch of cardamom or cinnamon
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## **Instructions:**

### **1. Make the Dough:**

- Mix flour, yeast, sugar, and salt in a bowl.
- Add warm milk, egg, melted butter, and vanilla. Mix until combined.
- Knead for 5–8 minutes (by hand or mixer) until soft and stretchy.
- Cover and let it rise in a warm place for **1 hour**, until doubled.

### **2. Shape the Donuts:**

- Roll out dough to about 1 cm thick.
- Cut out donuts using a cutter or glass (use a bottle cap for the hole).
- Place on floured tray, cover, and let rise again for 15–20 minutes.

### 3. Make the Syrup:

- In a saucepan, combine sugar, water, and lemon juice.
- Bring to boil, reduce heat, and simmer until thickened slightly (5–7 min).
- Add vanilla or flavoring. Set aside (keep warm).

### 4. Fry the Donuts:

- Heat oil to 170–180°C (340–360°F).
- Fry donuts 1–2 minutes per side until golden.
- Drain on paper towel briefly.

### 5. Coat in Syrup:

- Dip warm donuts in warm syrup one by one.
- Let sit on a wire rack to drip and set slightly.

