

Almond Croissant Doughnuts



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pillowy soft and buttery with a chewy golden exterior. Rolled in sugar for that crunch to every bite, they are filled with an almond custard that's silky and smooth before being topped with an almond buttercream and of course flaked almonds for the perfect combination of two classics.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 1 tsp almond essense
- 115 g dairy free butter
- 50g light brown sugar
- 7g quick rise dry yeast
- 650g strong white bread flour
- 1 tsp baking powder
- Oil, for frying (high-smoke point oils like canola, peanut, rapeseed or sunflower oil to achieve a light, golden crust without an oily taste)

Filling

- 480 ml almond milk
- 80g caster sugar
- 50g cornflour
- 2 tsp almond extract

Instructions

1. Start by making the dough.
2. In a saucepan whisk together the milk, sugar and butter over medium heat. Heat to 37 - 39 degrees, or similar to a warm bath.
3. Gently mix the yeast into the milk and cover so the yeast can activate. A healthy activated yeast will start to pop to the top and bubble - the top of the mixture should be foamy and frothy.
4. In a large bowl, add the flour and baking powder. Pour the activated yeast mixture in. Mix with a wooden spoon until just combined.
5. Cover the bowl with a towel or plastic wrap and put the covered dough into a warm place for at least an 1 hour. It should double in size.
6. Whilst the dough is rising make the filling.
7. In a saucepan over medium heat add the milk, sugar, almond extract and cornflour. Whisk well until smooth and then bring the mixture to a gentle simmer. On low-medium heat whisk continuously until the mixture starts to thicken.
8. Stir in the butter until it has melted. The pastry cream should be thick.

- 50 g dairy free butter

Frosting

- 200g dairy free butter, soft
- 350g icing sugar
- 2 tsp almond milk
- 1 tsp almond extract

Coating and topping

- 400g caster sugar for rolling
- Flaked almonds for dusting

9. Transfer to a bowl and cover with clingfilm to prevent a skin from forming and allow it to cool.
10. Cut out 8 squares of baking paper for the doughnuts to rest on. Spread these over two lined baking trays. Set aside.
11. Remove the cover of the risen dough. Gently knead the dough (either in a stand mixer with a dough hook or by hand) adding additional flour as necessary, just until the dough loses its stickiness and is smooth.
12. Transfer to a lightly floured surface and roll the dough out into a large rectangle, roughly 1/2 inch thickness.
13. Using a large cookie cutter or doughnut cutter cut the dough into 8 circles for giant doughnuts, or 12 for smaller doughnuts. Gently roll into a ball. Transfer each ball to the pre-cut squares of baking paper.
14. Cover and leave to rise again in a warm place for 45 minutes.
15. While the doughnuts are proofing, prepare the buttercream.
16. In the bowl of a stand mixer, cream the butter on med-high until light and fluffy (about 5 minutes), scraping down the bowl and paddle a few times in between. Add the powdered sugar bit by bit, scraping down the bowl and paddle between intervals. Add in the almond extract and milk. Beat until smooth and cream. Cover with cling film and set aside.
17. Fill a large, heavy-bottomed pot or Dutch oven with oil, filling roughly 2" in the pan. Heat on medium-high until it reaches 175-185 degrees C.
18. Line a wire cooling rack with a thick layer of kitchen roll.
19. Once the oil is hot enough, carefully transfer the parchment paper squares with the doughnuts on them slowly into the hot oil, 2 at a time. Pull the parchment paper away from the doughnut and fry the donuts for 1-2 minutes on each side, until golden brown.
20. Using a slotted spoon or sieve, carefully remove the doughnuts from the oil and to the rack with paper towels.
21. Add the sugar to a bowl and then whilst the doughnuts are still warm gently roll them in the sugar.
22. Transfer to a dish or back to the cooling rack until room temperature.
23. Poke a hole into the centre of each doughnut and pipe the almond custard into each.
24. Spread the buttercream on top along with a sprinkle of flaked almonds.

Notes

This recipe can be made with both dairy and non-dairy ingredients.

I used almond milk and dairy-free block butter.

