

Maple Hazelnut Doughnuts



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They are pillowy soft, sticky and gooey with an oozing chocolate hazelnut centre. Topped with a slightly crispy maple glaze they taste like doughnuts from your favourite bakery.

Ingredients

Dough

- 480 ml dairy free milk of choice
- 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)

Frosting

- 450g icing sugar
- 240ml maple syrup or golden syrup
- 90g salted dairy free butter, melted and cooled to room temperature

Filling

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 cut out 8 squares of baking paper for the doughnuts to rest on. Spread these over two lined baking trays. Set aside.
7. 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.
8. Transfer to a lightly floured surface and roll the dough out into a large rectangle, roughly 1/2 inch thickness.

- Plant Based Nutella or chocolate hazelnut spread of choice (approx 2 tbsp per doughnut)

9. Using a large cookie cutter or doughnut cutter cut the dough into 8 circles for giant doughnuts, or 12 for smaller doughnuts. Transfer each circle to the pre-cut squares of baking paper.
10. Cover and leave to rise again in a warm place for 45 minutes.
11. While the doughnuts are proofing, prepare the glaze. In a large bowl, whisk all of the ingredients together until smooth. Set aside.
12. 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.
13. Line a wire cooling rack with a thick layer of kitchen roll.
14. 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.
15. Using a slotted spoon or sieve, carefully remove the doughnuts from the oil and to the rack with paper towels.
16. Poke a hole into the centre of each doughnut and pipe the chocolate hazelnut spread into the centre.
17. Roll the warm doughnuts into the glaze, then place onto a wire rack.

Notes

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

I used almond milk and dairy-free block butter.

