**Oreo Glazed Donuts with Strawberry Jam Filling**

**Ingredients**

*For the donut dough:*

* 500 grams strong white bread flour, plus extra for dusting
* 7 grams instant dried yeast
* 50 grams caster sugar
* 10 grams salt
* 250 millilitres whole milk, lukewarm
* 2 large eggs, lightly beaten
* 75 grams unsalted butter, softened

*For frying:*

* 1 litre vegetable oil, or enough for deep frying

*For the strawberry filling:*

* 200 grams good quality, thick strawberry jam

*For the Oreo glaze and topping:*

* 300 grams icing sugar, sifted
* 60 millilitres milk
* 1 teaspoon vanilla extract
* 10 Oreo cookies

**Preparation time**

* Active time: 45 minutes
* Inactive time (rising and proofing): 2 hours 30 minutes

**Utensils needed**

* Stand mixer with a dough hook (or a large mixing bowl)
* Rolling pin
* 8-centimetre round cutter
* Heavy-bottomed pot or deep fryer
* Cooking thermometer
* Wire rack
* Piping bag fitted with a long, thin filling nozzle
* Whisk

**Preparation instructions**

1. **Make the dough:** In the bowl of a stand mixer, combine the flour, yeast, sugar, and salt. Add the lukewarm milk and beaten eggs. Mix with the dough hook on a low speed until a shaggy dough forms. Add the softened butter and continue to knead on a medium speed for 8-10 minutes until the dough is smooth, elastic, and pulls away from the sides of the bowl.
2. **First rise:** Place the dough in a lightly oiled bowl, cover it with a damp cloth, and let it rise in a warm, draft-free place for 1.51 to 2 hours, or until it has doubled in size.
3. **Shape the donuts:** Gently punch down the risen dough and turn it out onto a lightly floured surface. Roll the dough out to a thickness of about 1.5 centimetres. Use the 8cm round cutter to cut out as many circles as possible.
4. **Second rise (proofing):** Place the cut-out donuts on a baking sheet lined with baking paper, leaving space between them. Cover loosely with a damp cloth and let them proof for another 30-45 minutes, until they are visibly puffy.
5. **Fry the donuts:** Heat the vegetable oil in a heavy-bottomed pot to 180°C. Use a cooking thermometer to monitor the temperature. Carefully slide 2-3 donuts at a time into the hot oil. Fry for 1-2 minutes per side, until deep golden brown.
6. Use a slotted spoon to remove the donuts from the oil, allowing excess oil to drip off. Place them on a wire rack to cool completely.
7. **Fill the donuts:** Once the donuts are completely cool, spoon the strawberry jam into the piping bag. Gently insert the nozzle into the side of each donut and squeeze to fill it with about a tablespoon of jam, until it feels slightly heavy.
8. **Make the glaze and topping:** Separate the Oreo cookies. Scrape the cream filling into a bowl and set the chocolate biscuits aside. To the cream filling, add the sifted icing sugar, 60ml of milk, and the vanilla extract. Whisk until you have a smooth, thick but pourable glaze. If it's too thick, add a drop more milk.
9. Place the chocolate Oreo biscuits into a bag and crush them into a coarse crumb using a rolling pin.
10. **Glaze the donuts:** Dip the top of each filled donut into the Oreo cream glaze, allowing any excess to drip off. Immediately sprinkle the top generously with the crushed Oreo biscuit crumbs. Let the glaze set for about 15 minutes before serving.

**Number of servings**

* Approximately 12-14 donuts

**Nutritional information (per serving)**

* Calories: Approximately 400-450 kcal
* Fat: 18-22g
* Carbohydrates: 55-60g
* Protein: 6-8g
* Sugar: 30-35g

*(Note: Nutritional information is an estimate and can vary based on the amount of oil absorbed during frying and specific ingredients used.)*

**Allergen information**

* Contains: **Wheat (Gluten)**, **Milk**, **Eggs**, **Soya** (from Oreo cookies).