GLAZED CHRISTMAS DOUGHNUTS TO MAKE WITH YOUR KIDS

Create memories with rainbow sprinkles and chocolate ganache



To prepare dough, sift allpurpose flour with instant yeast and baking powder. Set aside. Dissolve sugar and salt in milk and pour in vanilla and eggs. Mix well.



Combine wet and dry mixtures and start kneading to combine ingredients together. (Optional: You can use an electric mixer). Once the dough starts to become elastic, add in butter and continue kneading until dough has fully developed.

Roll out dough to 1/2-inch

thickness and cover with a

damp towel. Let it rest for 10



out again.)









By Vangie Baga-Reyes @vangiebagareyes

Homemade doughnuts (or donuts) covered in colorful sugar glaze make a Christmas meal downright fun and decadent.

Doughnuts are quite easy to make and ideal to play around with different toppings and flavors.

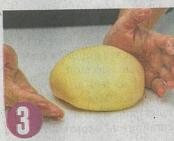
This classic, no-fail recipe will make perfect doughnuts every single time. Fry the doughnuts, two or three at a time, in oil for two minutes or until golden brown, turning once. Slightly cool the doughnuts before decorating.

"Sugar glaze is the crowning glory of these sweet treats," says chef Winnie Wong, technical

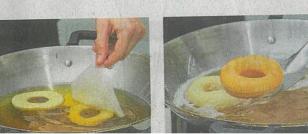


Christmas doughnuts

-PHOTOS BY LEO SABANGAN II



Roll dough into a ball and transfer to a greased bowl and cover. Set aside till dough doubles in size.



minutes.





product manager of Philipp Foremost Milling Corp. "For fun finishing touch, you can a drizzle doughnuts with mel white chocolate and add car sprinkles or M&M chocolates.

Your children can help de rate the doughnuts to cre magical Christmas memor They will enjoy working w the rainbow sprinkles chocolate ganache.

"If you prefer a more eleg look, mix together instant w ping powder, fresh milk food coloring. Transfer int piping bag and start crea beautiful designs," says Wor

To make strawberry gl Wong adds, simply melt w chocolate compound with f coloring and strawberry fla and mix well.

For chocolate glaze, melt chocolate chips compound in a crowave or double boiler. Hea all-purpose cream in a pan. (bine cream and chocolate smooth, creamy and shiny. IN

> E-mail vbagareyes @gmail.com

Christmas Doughnuts 400 g Family All Pur

6 g instant yeast 5 g baking powder 170 g fresh milk 64 g refined sugar 5 g iodized salt 8 g vanilla 50 g whole egg 40 g egg yolks 50 g unsalted butter 1 liter cooking oil Sugar glaze: