

# GLAZED CHRISTMAS DOUGHNUTS TO MAKE WITH YOUR KIDS

Create memories with rainbow sprinkles and chocolate ganache

By Vangie Baga-Reyes  
@vangiebagareyes



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



**2** 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.



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



**4** Roll out dough to 1/2-inch thickness and cover with a damp towel. Let it rest for 10 minutes.

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

**5** Using a doughnut cutter or a cookie cutter, cut out doughnut shapes and transfer in a baking paper. Cover and leave doughnuts to rise until double in volume. (Note: reuse scrap dough by folding it together and letting it rest for a few minutes before rolling it out again.)



Christmas doughnuts

—PHOTOS BY LEO SABANGAN II



product manager of Philipps Foremost Milling Corp. "For fun finishing touch, you can drizzle doughnuts with melted white chocolate and add colorful sprinkles or M&M chocolates."

Your children can help decorate the doughnuts to create magical Christmas memories. They will enjoy working with the rainbow sprinkles and chocolate ganache.

"If you prefer a more elegant look, mix together instant white icing powder, fresh milk, and food coloring. Transfer into a piping bag and start creating beautiful designs," says Wong.

To make strawberry glaze, Wong adds, simply melt white chocolate compound with red food coloring and strawberry flavoring and mix well.

For chocolate glaze, melt chocolate chips compound in a microwave or double boiler. Heat all-purpose cream in a pan. Combine cream and chocolate and mix well.

E-mail vbagareyes@gmail.com

## Christmas Doughnuts

400 g Family All Purpose Flour

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:

