



# Author Darci Hannah

*Recipes inspired by The Beacon Bakeshop*

Recipe for: Delicious Raised Donuts

Prep Time: 8 hrs. for overnight/2 hrs. same day. Cook Time: 3 min. each Serves: 18

## **Ingredients:**

1 cup plus 2 Tablespoons of whole milk warmed to 105 degrees

¼ cup sugar

One package of Active Dry Yeast (2 ½ teaspoons)

2 eggs, lightly beaten

10 Tablespoons of butter (1 ¼ sticks) melted

4 cups all-purpose flour

¼ teaspoon salt

Oil for frying (using a neutral flavored oil will get better results, like corn, safflower, peanut, or canola)

## **Directions:**

**Hint:** Make the dough the night before and let rise in the fridge overnight.

## **Directions:**

Warm the milk in a small saucepan until it reaches 105 degrees, or is warm to the touch. Stir in sugar. Next, add the yeast and stir until dissolved. Let yeast mixture sit for 5 minutes until the yeast starts to bubble on the surface. Pour into the bowl of mixer.

Add melted butter and beaten egg. Using the paddle attachment, beat ingredients together.

With mixer on slow, add the flour and salt, stirring until the dough comes together. Mix for five more minutes to activate the yeast.

Turn sticky dough into a lightly oiled bowl and turn once to coat both sides. Cover with plastic wrap and place in the refrigerator for at least 8 hours.

Remove dough from the fridge and turn out onto a lightly floured surface. Roll dough out until it is ½ inch thick. Using a 3- inch donut cutter, cut out the donuts. Line baking sheets with

parchment paper. Lightly spray the parchment paper with oil to keep donuts from sticking. Place donuts and holes on parchment paper, cover and let rise in a warm place until doubled in size, about one hour. Donuts will be very light and delicate.

Line a baking sheet with paper towels. This is where the fried donuts will go immediately after the fryer to absorb the excess grease. Keep plenty of paper towels on hand for replacements!

To fry the donuts: using a deep pot, Dutch oven, or home fryer, heat two to three inches of oil to 375 degrees. Use a thermometer to hit the right temperature. Carefully add the donuts to the hot oil in small batches, usually three at a time. Once donuts reach a nice golden brown (about 1 ½ minutes) turn over and cook the other side. I use chopsticks for this part, but you can use a slotted spoon. When donuts are a beautiful light brown, remove from fryer and place on the paper towels. Cool slightly then dip in your favorite donut glaze.

## Hog Heaven Donut Glaze

This decadent glaze works on either type of donut and makes the perfect breakfast treat.

### **Ingredients:**

4 to 6 strips of thick cut bacon, cooked, drained, and chopped in to ¼ inch thick bits.

¼ cup butter

½ cup brown sugar

3 tablespoons whole milk

1 tablespoon light corn syrup

2 teaspoons maple extract

2 cups powdered sugar

### **Directions:**

In small saucepan combine butter and brown sugar. Heat on medium heat. Slowly whisk in milk and continue to heat for five minutes, stirring often until butter is melted and sugar is dissolved. Remove from heat. Add corn syrup and maple extract. Whisk in the powdered sugar until smooth. Dip donuts in icing then place on cooling rack. Immediately sprinkle with bacon before glaze sets. Enjoy!

Happy Baking!

Thanks for visiting my website [www.darcihannah.com](http://www.darcihannah.com)