



Glitter Me Up Doughnuts

about 20 Portions



Medium

● up to 60 Min.



Ingredients:

For the Doughnuts:

500 g Strong White Bread Flour
70 g Caster Sugar
Salt Teaspoon
7 g Fast-action dried yeast
120 g Unsalted Butter , Softened
2 Medium Eggs
160 ml Water , warm

To decorate:

200 g Icing Sugar
30 ml Water
Dr. Oetker Black Extra Strong
Food Colour Gel
Edible Glitter Dust Silver,
Sprinkling
110 g Dr. Oetker Glamour &
Sparkle Sprinkles

1 For the Doughnuts:

Put the flour, sugar, salt, yeast and butter into a large mixing bowl, or the bowl of a stand mixer, and stir to combine. Using your fingertips, rub the butter roughly into the flour- it should be in small chunks but doesn't have to be like breadcrumbs. Add the eggs and water, and stir to make a rough dough. Either knead with a dough hook in the stand mixer for 10 minutes, or tip out onto a lightly floured surface and knead for 15-20 minutes by hand, until you have an elastic, smooth and shiny dough with no lumps of butter in it. Shape it into a ball, place back in the mixing bowl, cover the top with cling film and allow the dough to rise somewhere warm for 1 hour, until doubled in size.

- 2 Once the dough has risen, tip the dough out onto the work surface again (you don't need to flour it) and knead for 2-3 minutes to distribute the air evenly through it. Divide it into pieces between 45-50g each (you should get around 20), and shape them into balls by pulling the ragged edges to the base, tucking them under and smoothing the tops and bottoms in your cupped hands. Space these out over two baking trays lined with non-stick baking paper, then lightly oil two sheets of clingfilm and gently cover the dough balls. Leave the clingfilm loose - the dough needs room to expand. Let the dough prove (rise again) for 1-2 hours until slightly swelled and puffy - it won't change dramatically.



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- 3 Once you're ready to cook the doughnuts, heat a large, heavy bottomed pan with 2 litres of sunflower oil to 160°C - use a digital thermometer to check. Lightly flour a 3cm, round cookie cutter and use it to stamp out the centres of the dough balls. Keep the middles to fry separately. Gently lift the rings up with a metal spatula and drop them into the pan, frying around 6-8 at a time, depending on how large your pan is - they shouldn't be crowded. Fry for 3 minutes on each side, keeping an eye on the temperature of the oil - it needs to stay at around 160°C and will drop when you first put the doughnuts in. Once they're golden brown on each side, lift them out and rest on kitchen paper until cool. Once you've fried all the doughnuts, fry the holes for 2 minutes, then drain on kitchen paper and toss in sugar while still warm.

- 4 **To decorate:**
To decorate the doughnuts, put the icing sugar in a shallow bowl and stir in the water - it will look like it's not enough, but keep stirring and it will form a thick paste. Separate the icing in to 3 separate bowls. Leave one bowl plain, and using the Dr. Oetker Extra Strong Black Colour Gel, colour one bowl grey and one bowl black.

- 5 Once the doughnuts are cool dip the smoothest side in the glacé, turning it a little to make sure it's evenly coated. Allow the excess to drip off over the bowl, place the doughnuts on to a wire rack. If desired, spray some of the doughnuts with Edible glitter. Sprinkle the doughnuts with the Dr. Oetker Glamour and Sparkle Sprinkles. They're best eaten on the day they're made, but will keep in an airtight container for 24 hours.

