



CREAM & JAM DOUGHNUTS

Preheat the oven to 40°C.

What you need:

250g of our everyday flour mix
4 level tsp gf baking powder
3 tsp caster sugar
3 level tsp gf active dried yeast
1 egg, size 7 @ room temp (beaten)
1 cup of milk (note 1)
Pinch of salt
Oil for frying (a neutral oil like grapeseed)

For Serving: Icing sugar, strawberry or raspberry jam, whipped cream



To Make:

Warm the milk gently in an ovenproof jug. Add the sugar and whisk with a fork, then add the yeast. Whisk again until a little frothy. Switch off the oven. Place the jug in the oven for 8 minutes to activate the yeast. Next measure all the dry ingredients into a bowl and whisk together well. Make a well in the centre. Add the beaten egg and the yeasty milk liquid. Using a hand mixer, beat together for about 1 minute. Cover the bowl with cling film. Leave in a warm place to rise for 25 minutes. Have a rack ready with baking paper or paper towels underneath.

Add oil to half fill a medium size nonstick wok. Heat oil over a medium heat. Cooking the doughnuts one at a time, ease a heaped tablespoon of dough from the long side of the spoon into the hot oil. Cook for a minute then carefully turn over. With the back of two spatulas gently hold the doughnut for a few seconds to keep that oval shape. Cook for about another minute or two or until golden brown on each side. Transfer the doughnut to the rack and liberally dust both sides with icing sugar. Leave to cool. Cook the remaining dough in the same way.

To serve: Slice each doughnut longways along the top until almost all the way through. With a piping bag, fill with whipped cream then drizzle generously with jam.

Makes 8-10 medium size doughnuts.

Note:

1. For **dairy free** use nondairy milk of choice. Fill the doughnuts with whipped coconut cream (see Chocolate Chip Cookie Cream Dessert recipe on our website), coconut yoghurt or thick dairy and gluten free custard.

Tip: Best eaten warm the day they are made. You want the oil heated to about 180°C, check with a cooking thermometer.

*Adapted from a Chelsea Winter recipe