

Doughnut Holes

Makes about 3 dozen

- 3 Tb whole milk
- 3 Tb boiling water
- 1 tsp. dry active yeast
- 1 ½ cups flour, plus more for dusting
- 3 Tb sugar
- 1 egg, at room temperature, slightly beaten
- 2 Tb. butter, at room temperature (not melted)
- 1 tsp. salt

vegetable oil, for frying (approx. 4 cups in class for the large saucepan)

DAY 1

1. In the 1 cup liquid measuring cup combine the milk and boiling water. Check temperature, it should be 115°. Add a tsp of sugar and the yeast. Stir it gently, then leave it in a warm place for the yeast to activate.
2. In a mixing bowl combine the flour, the rest of the sugar and the salt. Cut in the butter using a pastry blender, until it resembles crumbs.
3. Add the whisked egg and the yeast mixture to the dry ingredients in the bowl. Mix into a smooth dough. This usually takes about 5 minutes.
2. Turn the dough out onto a lightly floured board and knead for 5-10 minutes. Oil a clean mixing bowl, place the kneaded dough into the bowl and let rise in a warm area until doubled in size, about an hour.

DAY 2

3. On a floured work surface, turn out the dough and sprinkle with flour. Pat into an 8-by-12-inch rectangle.
4. In large saucepan, heat the oil over medium-high until it registers 350°-375° on a deep-fry thermometer. Using a 1 ½-inch round cutter, cut out rounds. If you don't have a cutter, you can roll balls of dough by hand.
5. Cover a cookie sheet with paper towels.
5. Using a slotted metal spoon, transfer 4-5 rounds to the oil. Fry, turning once, until puffed and golden, 2 to 3 minutes. Keep a careful eye that the oil does not get too hot. If donuts are darkening before 2 minutes, turn the temperature down. Transfer the doughnuts to the paper towel, repeat with the remaining dough.

Sugar Coat ‘em!

Coat the still warm doughnut holes in one of these flavored sugars. Roll the doughnut holes in a bowl of sugar or place the sugar in a paper bag and shake. Amounts are enough to coat one batch.

Cinnamon Sugar: Whisk 1 cup sugar with 1 tsp cinnamon and a pinch of salt

Coconut Sugar: In a food processor, or blender grind 1 cup sugar with 2/3 cup toasted coconut.

Citrus Sugar: Rub 1 Tb. Plus 1 tsp grated orange, lemon or lime zest into 1 cup sugar

Mint Sugar: in a food processor, grind 1 cup sugar with ¼ cup fresh mint

Glaze ‘em!

Dunk the tops of cooled doughnut holes into a variety of glazes. Let sit on a wire cooling rack until the glaze sets.

Classic glaze

Makes 1½ cup

In a small saucepan, whisk 2 cups confectioner’s sugar, 1/3 cup butter, 1½ tsp. vanilla extract and 4 T. of hot water (or as needed) until smooth.

Coffee glaze

Makes ¾ cup

In a medium bowl, whisk 1 cup confectioner’s sugar and 2 T. strong coffee until smooth.

Citrus glaze

Makes ¾ cup

In a medium bowl, whisk 1 cup confectioner’s sugar and 2 T. thawed frozen citrus juice concentrate (orange juice, limeade, lemonade) until smooth.

Peanut Butter glaze

Makes ¾ cup

In a medium bowl, whisk 1 cup confectioner’s sugar and 1 T. milk and 1 Tb of creamy peanut butter until smooth.

Chocolate glaze

Makes 1 cup. In a pan, whisk 3 T. unsweetened cocoa powder, 3 Tb sugar, 1/3 cup heavy cream, 2 Tb corn syrup and 2 T water over medium high until boiling. Boil 1 minute. Remove from heat and add 3½oz. of chopped bittersweet chocolate. Whisk until smooth, let cool for 10 minutes.

Top ‘em!

Top donut holes with a variety of toppings:

crushed graham crackers

chopped peanuts

Jimmies

bacon

cookie crumbs

lemon zest

cereal

coconut

fresh mint