



Hay Day Kitchen

Donuts

Trick or Treat? Treat, of course! In this episode, we're making the tastiest delight for any Halloween party – Donuts!

We've prepared an easy recipe and a video, so you can follow along step-by-step to learn how to make Hay Day's Plain Donut and Sprinkled Donut.

Go ahead, give it a try!

And, make sure to share your Donuts using the hashtag #haydaykitchen !



YouTube

https://youtu.be/xPPsH1sZr_I



Ingredients:

7/8 Cup Milk (lukewarm)

2 Tsp Active dry yeast

2 Tbsp Sugar

2 Tbsp Butter (soft)

1/2 Tsp Salt

3 Cups All-purpose flour

1 Egg

8 Cups Canola Oil



Toppings

Plain Donuts:

Icing sugar for decoration

Sprinkled Donuts:

1/2 Cup Milk chocolate chunks

6 Tbsp Cream

Colorful sprinkles for decoration

Prep time: 2.5 hours

Servings: 10-12 donuts

Equipment: 2 large bowls, measuring cups and spoons, plastic wrap/kitchen linen, small round cookie cutter, sieve, kettle, baking paper, skimmer, sauce pan, frying pan

Method:

- As usual, get started by preparing the dough!
- Slightly warm up the milk to be lukewarm, and put it into a large bowl.
- Add in the dry yeast and mix.
- Then add your sugar, salt, butter, egg and flour.
- Mix until the dough comes together.
- Sprinkle some flour on a clean kitchen surface, and knead the dough there for 10 minutes.
- Shape the dough into a ball and place in an large, oiled bowl.
- Cover the bowl with linen or plastic wrap, and let the dough rise for an hour.
- Place your risen dough onto the kitchen surface.
- Punch down on the dough to release the air, and then divide the dough into 10 – 12 equal pieces.
- Shape the pieces into balls, and arrange them on to a large tray.
- Gently flatten with your palm and cut a hole in the middle with a small round cookie cutter.
- Cover donuts with linen or plastic wrap, and let them rise one more time for 30 minutes.
- In a frying pan, heat up the canola oil to 180C (356F).



- Fry 2 to 3 donuts at a time, depending on how many fit in your pan.
- Be careful, hot oil can burn you!
- Cook each side for 1 minute.
- Carefully remove cooked donuts from the oil, and onto a tray lined with a paper towel. Let them cool down before decorating.

In the meantime, let's make the chocolate glaze!

- In a pot, measure in your chocolate chunks and cream.
- As the chocolate warms up and melts, mix until you have a smooth and creamy consistency.
- Let it cool down a bit.
- Dip one side of the donut in the warm glaze and top with colorful sprinkles.
- Top some donuts with the chocolate and sprinkles, and some can be drizzled with icing sugar.



How did your Donuts turn out?

We'd love to see! Post it on social media, using the hashtag #haydaykitchen Or, submit a photo to our Fan Art Uploader!