

# Doughnuts

**Preparation time:**

15 minutes

**Cooking Time:**

72 minutes

**Oven Temperature:**

165°C

**Makes:**

12

**You will need:**

Glutafin Select Multipurpose White Mix

**Ingredients:****Batter mix**

300g/10.5oz Glutafin Select Multipurpose White mix, plus a little extra for use when shaping doughnuts

1/4 tsp salt

1/4 tsp xanthan gum

1/2 tsp baking powder (gluten free)

3 tsp dried yeast from pack

2 tsp skimmed milk powder

35g/1 1/4 oz caster sugar

35g/1 1/4 oz butter

1 medium egg, beaten

100ml tepid water

Baking parchment

Oil for frying

Caster sugar for sprinkling 6 cooked doughnuts

Glaze icing for glazing 6 doughnuts

100g/ 3 1/2 oz icing sugar

1 tbsp of water

Sprinkles - gluten free

**Method:**

Place all the dry ingredients in a bowl and mix together with a fork.

Rub the butter into the dry ingredients until none is visible.

Add the beaten egg and warm water, mix together to form a soft but not sticky dough.

Sprinkle the work surface with white mix and tip the doughnut mix onto the surface, gently bring together until the dough is coated. With a sharp knife divide dough into 12 pieces.

Roll each dough piece into a ball and place onto a tray covered with baking parchment, flatten with your fingertips until dough circle measures 7 cm, repeat with the other pieces. Lay a sheet of greaseproof or cling which has been oiled over the top of the flat doughnuts.

Prove in a warm place for 60 - 75 minutes. (They will not rise very much, the doughnut rises when in the hot oil.)

With the end of a wooden spoon coated in mix piece the centre of each doughnut to make it into a ring.

Heat the oil in a pan until the temperature is 165 C/330 F. Fry 3



The glaze icing doughnuts cannot be frozen.



The caster sugared doughnuts will freeze and can be refreshed when defrosted. To refresh: wrap each doughnut in kitchen paper and microwave for 10 - 20 seconds.