

Bread Machine Donuts

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If you have a bread machine, take advantage of it. This super simple recipe for donuts uses a bread machine, then all you need to do is shape and roll the dough to your desired shape before frying them. Fill with jam if you like.

Ingredients:

250g plain flour
4 tbsp. caster sugar
1 small beaten egg
125ml warmish milk
50g butter, melted
1 tsp. dried active yeast
1 tsp. salt
Oil for frying

Directions:

1. Put the ingredients into your bread machine in this order: milk and egg, flour, sugar, salt then yeast.
2. Select the dough setting of your machine. Once the cycle has finished, knead the dough a few times to remove any bubbles.
3. Break the dough into 16 pieces, then cover with cloth and wait for 20 minutes before patting into a flat circle. If you want to make them ring donuts, use a small cutter to cut a small hole in the centre of each donut.
4. Let the donuts rise again for half an hour before frying.
5. Heat the oil until hot, then fry the donuts for around three minutes until they float, then turn them over and cook for another three minutes until golden brown all over. Drain on kitchen paper.

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