

Creme Fraiche Donuts

Printed from Donut Recipes at <http://www.donutrecipes.co.uk/>

Creme fraiche is used in this donut recipe to lend a lightness and a fluffy texture that is not normally found in donuts. Either have them just as they are, lovely and crispy and sugary, or fill them with jam for extra flavour.

Ingredients:

300g plain white bread flour
150g creme fraiche
100g caster sugar
2 eggs
6 tbsp. milk
6 tbsp. sunflower oil
1 tsp. baking powder
Pinch of salt
1 tsp. vanilla extract
Oil for frying
Sugar for rolling

Directions:

1. Sieve together the flour and baking powder. Stir in the salt.
2. In a jug, mix together the creme fraiche, eggs, milk, sunflower oil, vanilla extract and sugar.
3. Gradually mix the two mixtures together until you have a smooth batter.
4. Heat the oil until hot, then create small bite-size donuts from using two teaspoons. Drop into the hot oil. Cook the donuts until golden brown on all sides, then roll in sugar.

Author: Laura Young