

Crispy Polish Donuts

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These delicious cinnamon-raisin donuts are made with potatoes and just a little flour, rather than all flour, making them lighter and healthier than usual donuts. They are also lightened with beaten egg white, making them lovely and airy.

Ingredients:

1 1/4 kg potatoes
4 eggs
125ml cream
125g plain flour
1 pinch salt
2 tbsp. raisins
3 tbsp. icing sugar
1 tsp. cinnamon
Oil for frying
Sugar for dusting

Directions:

1. Peel, grate and squeeze the potatoes dry, patting them with kitchen paper to remove any excess liquid.
2. Beat together 4 egg yolks with the cream, icing sugar and cinnamon. Stir into the grated potatoes, then stir in the raisins. Stir in the flour.
3. Beat the egg whites with the salt until stiff peaks form then fold the egg whites into the potato mixture.
4. Heat oil to 180C, then drop heaped tablespoons of the mixture into the hot oil. Fry until golden brown and then drain on kitchen paper before dusting with sugar.

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