

Simple Jam Donuts

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These super-simple jam donuts are so easy to make yet so delicious that you'll reach for this recipe time and time again. Warm crispy donuts are injected with the jam of your choice for a super-sweet treat.

Ingredients:

225g plain white bread flour
100ml milk
22g butter
22g caster sugar
15g yeast
150g jam or more if you like your donuts very jammy
Oil for frying
Sugar for rolling

Directions:

1. Combine flour, milk, butter sugar and yeast in a bowl and mix together for a few minutes.
2. Leave the mixture in a warm place, covered with a cloth, to prove - it should swell to twice its original size. Knock the dough back by hitting it and roll it into balls. Leave these to prove again until they have gotten bigger than they were when you first rolled them.
3. Heat oil until hot enough for donuts to sizzle. Fry for a few minutes on each side until they float to the top, then turn over and fry on the other side.
4. Roll the donuts in sugar.
5. Heat the jam in a saucepan so that it is pourable. Put into a piping bag or bottle, then fill the donuts with about a tbsp. of jam each (depending on how big you made them). Serve.

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