

Doughnuts - Baked

Ingredients

For the dough

- 500g Strong white bread flour
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- 7g Easy bake yeast
- 275ml Milk
- 50g Butter (salted) cold, diced
- 1 Egg medium, beaten
- 75g Unrefined golden caster sugar

- ½tsp Salt

Plus

- 340g Raspberry jam
- 100g Butter (salted) melted
- 100g Unrefined golden caster sugar



Method

1. Bring the milk to the boil, then remove from the heat and add the diced butter. Leave to cool until it reaches hand temperature. Mix the flour, yeast, 75g sugar and salt in a big bowl. Mix the milk and the beaten egg into the dry ingredients with a wooden spoon.
2. Tip onto a lightly flour dusted surface and knead for 10 minutes (or use the dough hook attachment on your mixer).
3. Lightly grease the mixing bowl with some oil. Put the dough back in, cover the bowl with a clean tea towel and leave to rise until doubled in size – up to 2 hours depending on how warm your kitchen is.
4. Knock back the dough by gently kneading just 5 times to get the air out. Cut the dough into 25 even pieces (use a weighing scales if you like). Roll each piece into a ball and sit on 2-3 lightly greased baking sheets – they'll need room between them for growing.
5. Cover the dough again with a clean tea towel and leave to prove until almost doubled in size again. Preheat your oven to 190°C (170°C fan, gas mark 5), with a roasting tin full of boiling water on the base of your oven.
6. Bake the doughnuts for 12-15 minutes until risen and dark golden. Let the doughnuts cool for a few minutes, then brush with the melted butter and roll in sugar. Spoon a little raspberry jam into the piping bag. Poke a hole in each doughnut, then push in the nozzle and squeeze in a little jam. Best served warm.

Notes

This makes 25! For a dozen, half the ingredients. Might be able to fill with jam before the prove!