









# Fresh Cream Doughnuts

Indulge in the delightful experience of homemade doughnuts, boasting a light and airy texture, generously filled with a luscious fresh cream, and finished with a delicate sugar coating. These freshly made treats are the perfect combination of fluffy dough and creamy sweetness.

 Breakfast

 Dessert

 <b>Prep Time</b>	 <b>Cook Time</b>	 <b>Servings</b>
60 Minutes	30 Minutes	N/A
 <b>Difficulty</b>	 <b>Diet</b>	 <b>Ingredients</b>
Medium	Non Veg	12

## Directions

- In a bowl, combine lukewarm water, lukewarm milk, and yeast. Let sit for 5 minutes until frothy.
- Sift together cake flour, castor sugar, milk powder (if using), and salt in a large bowl.
- Add egg and butter to the flour mixture, then gradually add the yeast mixture. Mix to form a soft dough. Adjust flour or water as needed.
- Knead dough on a floured surface for 10 minutes until smooth and elastic.
- Place dough in a greased bowl, cover, and let rise in a warm place for 1-2 hours, or until doubled in size.
- Punch down the risen dough. Roll out to 1/2-inch thickness. Cut out doughnut shapes using a cutter.
- Place doughnuts on a baking tray lined with parchment paper, leaving space between each one. Cover and let rise for 30 minutes.
- Heat oil to 350°F (175°C). Fry doughnuts in batches for 2-3 minutes per side, until golden brown.
- Remove doughnuts and place on a paper towel-lined plate to drain excess oil.
- Mix gelatin powder with 1/4 cup water and let sit. Heat until dissolved, then set aside to cool.
- Whip fresh cream with icing sugar until soft peaks form. Slowly add the cooled gelatin mixture and continue whipping until firm peaks form.
- Make a small slit in each cooled doughnut. Fill with whipped cream using a piping bag or spoon.
- Toss filled doughnuts in remaining castor sugar. Serve immediately.

## Ingredients

Name	Measurement	Quantity	Notes
Butter	Tablespoons	4	
Gelatin powder	Teaspoons	1	
Icing sugar	Tablespoons	1	

Name	Measurement	Quantity	Notes
Milk	Cups	1/2	lukewarm
Cake flour	Cups	4	
Egg	Other	1	
Milk powder	Tablespoons	1	optional
Salt	Teaspoons	1	
Yeast	Grams	5	
Water	Cups	1/4	
Castor sugar	Cups	1	for tossing doughnuts
Fresh cream	Milliliters	250	