



Bread Maker Doughnuts

Jacob · 28/09/2024



Prep Time

2 hrs 20 mins

Difficult

Medium

Servings

3 hrs 30 mins

Description

I finally found a good doughnut recipe These light and fluffy doughnuts are made with a yeast dough thats prepared in a bread machine When the doughnuts have cooled slightly top them with sugar chocolate or your other favorite ingredients

Ingredients

- - ½ cup warm milk - ½ large egg
- beaten - ¼ cup butter - 2 cups all-purpose flour - ¼ cup white sugar - 1 teaspoon salt - 1 teaspoon active dry yeast - 8 cups vegetable oil for frying

Instructions

1. Place milk
2. egg
3. butter
4. flour
5. sugar
6. salt
7. and yeast into a bread machine in the order listed
8. or follow the order recommended by your manufacturer if different. Run Dough cycle. Remove dough from the machine after the cycle is done
9. about 90 minutes. Knead dough a few times on a floured work surface to collapse all the bubbles. Cut dough into 16 pieces. Cover with a damp cloth and let rest for 20 minutes. Stretch each ball out into a 1/4-inch-thick disk. Use a small cutter to cut a hole in the center of each disk. Let doughnuts rise on the floured surface until doubled in size
10. 30 to 40 minutes. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Working in batches of 2 to 3
11. gently place doughnuts into hot oil; fry until they float to the top and turn golden brown
12. about 3 minutes. Flip doughnuts and repeat on the other side. Drain on paper towels. Tips If you don't have a small cutter for Step 4
13. you can use the top of a salt shaker or a bottle top. Editor's Note: We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
14. ingredient density
15. and specific type of oil used.