



# Doughnut Mix - Doughnuts & Chocolate Buchteln

or

The Mixing Bowl  
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Irresistible sugar coated or jam filled treats, kids of all ages love them. If using a bread machine, place ingredients in machine and run on the dough making cycle.

## Doughnuts

### Doughnut Recipe

2 t Dry Active Yeast

450gms (3 C) Yeast Raised Doughnut Mix

### Liquid

200-220 mls really warm water

### Chocolate Buchteln Recipe

2 t Dry Active Yeast

450gms (3 C) Yeast Raised Doughnut Mix

3 T Dutch Cocoa

### Liquid

200-220 mls really warm water

**Doughnut Jam** - Spoon required amount of doughnut jam into a small jug, add a little warm water until the jam is just pourable. Carefully pour the jam into piping bottle. Roll cooked doughnuts in cinnamon sugar, insert nozzle of piping bottle into doughnut and squeeze gently to fill the doughnut with jam.

**Fondant Glaze** - Stir together 2 generous T of fondant icing, grated orange rind or flavouring to taste, and squeeze in enough orange juice or water to make the mix just thin enough to pour.

### **To make the Dough by Hand.**

1. Measure all the dry ingredients into a bowl, stir well, pour in the warm water and mix thoroughly, add enough of the extra warm water to make a fairly firm dough.
2. To ensure even texture and to make sure the dough is not too sticky, tip the dough out onto a lightly floured surface and knead gently until the dough is smooth (about 30 secs).
3. Put dough back in bowl, cover with a freezer bag and leave in a warm place to rise.

### **To Make the Doughnuts.**

Don't make large Doughnuts with no hole - they won't cook Properly in the Middle.

1. After rising turn the dough out onto a floured surface. Roll the dough out, thin for ring doughnuts (about ½ an inch), a little thicker for jam doughnuts.
2. Use a small size scone cutter for jam-filled doughnuts, for large ring doughnuts, cut with largest cutter then use an apple corer to cut out the centre hole, cut as many as you can.
3. Press the scraps of dough together and repeat rolling and cutting until all the dough is used.
4. Place the doughnuts on a tray covered with a plastic bag, gently cover with another plastic bag. Allow to rise in a warm place for about 15-20 mins.
5. Heat oil in deep fryer, to 190oC or 375oF, deep fry a few at a time, turning once, until golden brown.
6. Drain well and roll in cinnamon sugar or ice with coloured fondant or coat in sugar and fill with jam. Or Coat hot, cooked doughnuts in fondant glaze, then drain on cooling rack till syrup dries to a crystalline coating.

### **To make the Viennese Puffs (Buchteln) Oven Baked "Doughnuts"**

1. Roll half the dough into a square about 30cm x 15cm, cut the dough into 6 squares.
2. Place a spoonful of doughnut jam in the centre of each square, or some chocolate buttons, gather up the sides of each square over the jam and press together to form a small bundle. (Other fillings:- apricot filling, boysenberry filling etc are good too.) repeat with other half.
3. Place the bundles, seam side down in 2 greased cob loaf tins, brush with melted butter.
4. Cover and allow to rise for 15-20 mins, bake in a moderate oven for 20-30 mins, or until golden brown?. Gently remove from tin and sprinkle with icing sugar before serving.