

Beer Doughnuts

yield: 26 doughnuts

Ingredients:

1kg/2.2lb all-purpose flour
3 tablespoons dry yeast
½ teaspoon salt
½ cup sugar
2 eggs
2 yolks
½ cup lukewarm milk
1 cup beer - room temperature
113g/4oz/1stick butter - melted

1 jar (340g/12oz) rosehips preserve
about 2 litres canola oil to fry

1 ½ cups powdered sugar
juice from 1 lemon

Directions:

Mix together the flour and yeast. Add the sugar, salt, eggs and yolks and mix well. Then add milk and beer and knead the dough (I always use a mixer but you can use your hands as well). At the end of the kneading add the melted butter. Knead until you get a smooth and elastic dough. Form the dough into a ball, cover and leave to rise for about 1-2 hours - it should doubled in size.

After that remove the dough onto lightly floured surface, roll lightly and rather thick and using a drinking glass (about 3.5inch/8.5cm diameter) cut the circles. Arrange the circles on a lightly floured cutting board, cover and let them rise for

about 20-30 minutes, they should be risen nicely.

Heat the oil in a large pot over the medium heat. The oil can't be too hot otherwise the donuts get burn outside and remain raw inside. You can check if it's OK by dropping one small piece of dough into the pot. It should slowly come out onto the surface and slowly get golden brown.

Put the risen donuts (in a few bunches) into a hot oil and bake until golden brown - about 2 minutes each side (they should float in the oil no touching the bottom of the pot). Remove them onto a large plate lined with paper towel.

Using the Wilton Bismarck Tip 230 fill the doughnuts with the rosehips preserve.

Mix together the powdered sugar and lemon juice to make the icing. Regulate the thickness of the icing by adding more sugar or juice if necessary.

Spread the icing on top of each donut (while they are still warm). Serve.

You can also just sprinkle them with powdered sugar or cover with chocolate ganache.

Enjoy!:))

Note:

These donuts are delicious and fresh the day they are made. Next day you can "refresh" them in a microwave for about 15 seconds and enjoy again:)

You can also freeze them and then defrost in a microwave (20-25 seconds). They will be like from the oven:)

Freeze or refresh only the donuts without icing!