

Margarita Doughnuts

Makes 12 - 3" doughnuts

Ingredients:

- ½ 0.25-oz. pkg. active dry yeast (or a heaping 1 teaspoon)
- 2 tablespoons plus ½ tsp. sugar, divided
- 1 ¼ cups all-purpose flour
- ½ tsp. salt
- ¼ tsp. baking powder
- 1 ½ tablespoons. butter, melted + 2-3 tablespoons (divided)
- ¼ cup superfine sugar
- 1 teaspoon grated orange zest
- about ¼ cup margarita curd (recipe follows)
- 1-2 tablespoon melted butter or non-stick spray

Margarita curd:

- ¼ cup lime juice
- 1 tablespoon tequila
- ¼ cup + 2 tablespoons extra fine sugar
- 1 large whole egg
- 6 tablespoons unsalted butter

Directions

1. Mix yeast and ½ tsp. sugar with ½ cup warm water (110°F) in measuring cup. Let stand 5 minutes, or until mixture foams and smells yeasty.
2. Whisk together flour, remaining 2 tablespoons sugar, salt and baking powder in large bowl. Grease separate large bowl with oil.
3. Stir yeast mixture into flour mixture with wooden spoon until sticky dough forms. Stir in 1 ½ tablespoons melted butter. Turn dough out onto well-floured work surface, and knead 6 to 8 minutes, or until smooth, soft, elastic dough forms (*I mixed it in my mixer on medium about 4 minutes*). Add flour while kneading, if necessary. Transfer to oiled bowl, cover with towel, and let rise in warm place 45 minutes to 1 hour or until doubled in size.
4. Preheat oven to 350F. Dust baking sheet with flour. Roll dough out to 1/4-inch-thick round on well-floured work surface. Cut 12 circles from dough with 3-inch round cutter. Transfer rounds to prepared baking sheet, and cover loosely with plastic wrap. Let rest 15 minutes.
5. Bake at 350F for 13-15 minutes or until lightly browned and fluffy. Cool slightly on rack.
6. Poke small hole in side of each full doughnut with toothpick or wooden dowel. Use pastry bag fitted with small round tip to fill each doughnut with margarita curd. Alternatively, slice the doughnut in half horizontally, dip the bottom in sugar after buttering and spoon curd on then top

with a sugared top (see next step).

7. Mix the $\frac{1}{4}$ cup sugar with orange zest until blended well. Brush both sides of a doughnut with butter or lightly spray once on each side with non-stick spray then gently roll the doughnut in the sugar.

Margarita curd:

1. Bring the lime juice and half of the sugar to boil.

2. Whisk the egg in a small bowl with the remaining sugar until just mixed.

3. Slowly add about $\frac{1}{3}$ of the lime juice mixture to the egg mixture while whisking constantly.

Slowly add the egg mixture back into the saucepan with the rest of the juice and stir vigorously until the mixture is boiling and thickened.

4. Remove from heat and add in the butter 1 tablespoon at a time, blending until mixed after each addition. Place the saucepan in an ice bath and stir until cool. Store in refrigerator. Always cover curd with plastic wrap or another covering directly on the curd so a skin doesn't form.

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