

What Katie ate...

HOMEMADE DOUGHNUTS WITH SALTED KAHLÚA CARAMEL

YOU WILL NEED

75ml water
75ml milk
500g strong white bread flour
75g caster sugar
14g dried active yeast
4 large eggs, beaten
1 tsp salt
125g butter, softened

FOR THE FILLING

300ml whipped cream
Bonne Maman salted caramel
2 tbsp kahlúa
6 cups icing sugar, sifted
Cold water

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MAKES 12

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Preheat oven to 180 °C/350 °F.

Add water, milk, flour, sugar, yeast, eggs and salt into the bowl of a stand mixer. Combine together with a paddle attachment for 5 mins on a low-medium speed.

Add in the softened butter 1 tbsp at a time and continue mixing for another 5-8 mins until the dough is smooth and springs back when poked. Cover bowl with a clean, damp tea-towel and allow to rise for 1-2 hours, or until doubled in size.

Once doubled in size, take it out of the bowl, and knock it back by kneading slightly. Add to a new, lightly oiled bowl covered with cling film and place in the fridge overnight to prove.

Following day, weigh the dough and split evenly into mandarin sized balls. Flatten very slightly. Place on a lined baking sheet and allow to rise again for 3-4 hours.

Heat oil in a large pot to 180 °c using a thermometer. Place doughnuts into the oil, and fry each one each side for about 2-3 mins. If doughnuts are browning too quickly lower temp. Carefully turn each doughnut over and fry again on the other side.

Once fried, remove carefully and allow to cool.

To fill the donuts, add cream to a mixing bowl and gently fold in caramel reserving 1 tbsp. Add kahlúa to cream and gently combine. Transfer to a large piping bag fitted with a long plain nozzle. Pipe the caramel cream into the centre of doughnuts.

Mix sifted icing sugar with a little cold water to form a smooth, thick consistency, add the reserved 1 tbsp caramel sauce to icing and stir to combine.

Spoon icing over doughnuts, place on a wire tray and allow to chill in the fridge and icing to set before serving.