THE J.M. SMUCKER Co

Baker's Dozen Donuts

Prep Time	Cook Time	Serves	Difficulty
1 hr	20 mins	13	N/A

Ingredients

- 1/2 tsp (2 mL) sugar
- 1/4 cup (50 mL) warm water
- 2 tsp (10 mL) active dry yeast
- 3/4 cup (175 mL) **Carnation®** Evaporated Milk, any type
- 2 tbsp (30 mL) butter
- 3/4 tsp (4 mL) salt
- 3 tbsp (45 mL) sugar
- 1 egg, beaten
- 3-3 1/4 cups (750-800 mL) **Robin Hood®** Best for Bread Flour Homestyle White

  Robin Hood® Best for Bread Homestyle White Flour

- 2 cups (500 mL) vegetable oil
- **Cinnamon Sugar Topping:**
- 1/2 cup (125 mL) natural turbinado sugar
- 1 tsp (5 mL) ground cinnamon
- 1/2 cup (125 mL) butter, melted
- **Vanilla Sprinkle Glaze:**
- 2 cups (500 mL) icing sugar
- 1 tsp (5 mL) vanilla extract
- 1/3 cup (75 mL) **Carnation®** Evaporated Milk, any type
- sprinkles
- **Chocolate Glaze:**
- 1 1/2 cups (375 mL) icing sugar
- 1/4 cup (50 mL) cocoa
- 2 tbsp (30 mL) **Carnation®** Evaporated Milk, any type
- 1 tsp (5 mL) vanilla extract
- **Maple Glaze:**
- 1 cup (250 mL) icing sugar
- 1/3 cup (75 mL) maple syrup

Directions

Step 1:

Dissolve 1/2 tsp (2 mL) sugar in warm water in large bowl of electric mixer. Add yeast and stir to dissolve. Let stand 10 minutes. Meanwhile, heat evaporated milk in saucepan or microwave until hot but not boiling. Add butter, salt and 3 tbsp (45 mL) sugar and stir to melt butter. Cool while yeast mixture stands. Add milk mixture to yeast mixture, along with egg and 1 1/2 cups (375 mL) flour. Mix on low speed and then medium until a loose batter forms. Add flour until a smooth ball forms, beating on medium speed in between. Remove dough from bowl and place on floured surface. Knead 1-2 minutes until smooth and satiny, adding additional flour if necessary, to prevent dough from sticking. Place in greased bowl, cover with plastic wrap and tea towel and let rise in warm place, 1 – 1 1/2 hours, or until dough has doubled. Punch down on floured surface. Line a baking sheet with parchment paper and sprinkle with flour.

Step 2:

Roll into 11" x 14" (28 cm x 35 cm) rectangle. Cut out dough using a floured 3" biscuit or donut cutter and a 1" round floured cutter for the hole. Place on floured sheet, cover with tea towel and let rest 15-20 minutes.

Step 3:

Meanwhile, heat vegetable oil in deep pot or deep fryer to 350°F (180°C). Carefully place 3 or 4 donuts into hot oil at a

time. Cook on 1 side, 25-35 seconds until golden. Flip and continue cooking on other side until golden, (about 20 seconds) and donut has an internal temperature of 190°F (88°C). Drain on paper towel lined baking sheets. Cool. Top as desired.

Step 5:

Combine sugar and cinnamon in small bowl. Dip tops of warm donuts in melted butter then sprinkle with cinnamon sugar mixture. Serve warm.

Step 7:

Combine all ingredients in medium bowl. Dip cooled donuts in glaze and place on wire rack over baking sheet to catch any drippings. Top with sprinkles.

Step 9:

Mix ingredients together in small bowl. Add additional evaporated milk if necessary to create a smooth glaze. Dip cooled donuts in glaze and place on wire rack over baking sheet to catch any drippings.

Step 11:

Combine ingredients in bowl. Add additional maple syrup if necessary to create a smooth glaze. Dip cooled donuts in glaze and place on wire rack over baking sheet to catch any drippings.

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