

Orange Blossom Water

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<http://www.orangeblossomwater.net/index.php/2009/03/01/raised-doughnuts/>

Raised Doughnuts

From: Erin Cooks / Servings: 4 Dozens

5 cups all purpose flour

1/2 cup sugar

1 teaspoon salt

2 packages active dry yeast

1 3/4 cups very warm milk
120 - 130 °F (48 – 54 °C)

1/3 cup shortening

2 eggs

Frying

Vegetable oil

Jelly

Blueberry jelly

Glaze and Sprinkles

Confectioner sugar

Semisweet chocolate

White chocolate

Colored sprinkles

Mix 2 cups of the flour, 1/2 cup sugar, salt and yeast in large bowl. Add milk, shortening and eggs. (you can make like me, mix the yeast with some warm milk and keep it for few minutes to make sure that the yeast is working, then add the yeast to the flour).

Beat on low speed 1 minute, scraping bowl frequently. Beat on medium speed 1 minute, scraping bowl frequently.

Stir in remaining flour until smooth. Cover and let rise in warm place 50 to 60 minutes or until double. (Dough is ready if indentations remain when touched).

Turn dough onto generously floured surface; roll around lightly to coat with flour.

Flatten dough with hands or rolling pin to 1/2 inch thickness.

Cut with floured doughnut cutter. Push together scraps and gently knead 2 or 3 times.

Flatten dough to 1/2 inch thickness; cut with floured 3 inch doughnut cutter.

Cover doughnuts and let rise 30 to 40 minutes or until double.

To make the doughnuts with jelly, add jelly to the dough and cover with another dough same size.

Heat oil (1 1/2 to 2 inches) in Dutch oven to 350 °F

(176 °C).

Slide doughnuts into hot oil with wide spatula.

Fry about 1 minute on each side or until golden brown.

Remove carefully from oil (do not prick surfaces); drain on paper towels. Dust jelly doughnuts with sugar.

Prepare your doughnuts, sprinkles and glazes.

Cover doughnuts with glaze

Add sprinkles.