

Granny's Doughnuts

Chocolate donut simple , easy with a cofee or tea !

* Ingredients:

- ° 1 pinch salt
- ° 550g of flour
- ° 1 frying bath
- ° 24 cl of milk
- ° 60g of butter
- ° 8g of dry baker's yeast, i.e. 1 tbsp
- ° 1 tsp of liquid vanilla
- ° 80g of sugar
- ° 2 eggs

* Preparation:

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In a bowl, put the milk and the butter and put in the microwave for 1 minute while the butter has melted and let cool. Then add the yeast then the liquid vanilla and mix everything together, then add the eggs, sugar, mix again.

Gradually add the flour, either you work the dough by hand or with a food

Work the dough for 4-5 minutes, it must remain sticky to the hand.

Covering with a cloth also permit stand about 2 h . After 2 h, dough will having doubleed in size .

On a floured work surface, roll out the dough with a rolling pin to a thickness of 1 cm. Using cookie cutters or, failing that two glasses with different diameters, cut the donuts. Allow stand again about 31 min .

Heat the oil, and immerse the donuts by two or three in the frying bath for 1 cm on each side.

After cooked, put them on absorbeent papeer .

It justly remains to join chocolate, for my part, I used chocolate fondant sold in the store but melted chocolate does the job very well.

ENJOY !