Jelly Donuts

Serves 15 | 2 hours

INGREDIENTS

Donuts:

3 ¾ cups AP flour
1 cup whole milk
4 tbsp unsalted butter (room temp)
4 ½ tsp (2 packages) instant yeast
¼ cup warm water
1/2 cup granulated sugar
¾ teaspoon nutmeg
½ tsp salt
3 egg yolks
½ cup jam
Vegetable oil, for deep frying

Glaze:

2 cups confectioner's sugar
½ tsp almond extract
¼ cup milk

DIRECTIONS

1. In a small bowl, sprinkle the yeast into the warm water. Set aside to bloom.
2. In the bowl of a stand mixer, combine flour, nutmeg, sugar, butter, and salt. Using the paddle attachment, beat on medium speed until the butter is evenly distributed throughout the flour.
3. Add the bloomed yeast and beat on low until well combined.
4. Replace the paddle attachment with the dough hook. Turn the mixer on high and knead until the dough is shiny, smooth, and elastic.
5. Whisk together the milk, egg yolks, and vanilla. Poor into the bowl and butter until warm (120 - 130 degrees F). Slowly add to flour mixture and beat for 2 minutes at medium speed scraping the bowl occasionally.
6. Cover and let the dough rise for 30-45 minutes.
7. Once risen, turn the dough out on a lightly floured surface
8. On a lightly floured surface, roll out the dough to ½ inch thickness and cut out 3-inch rounds.Knead the remaining dough together, re-roll and cut remaining dough.
9. Place doughnuts on a parchment lined baking sheet. Cover and let rise for about 1 hour.
10. Heat 2 inches of oil in a deep heavy bottomed pan to 350 F. While the oil heats up, prep your filling. Place the jam in a pastry bag fitted with a metal tip and set aside.
11. Fry 2-3 donuts at a time, turning occasionally until browned, about 2 to 3 minutes.
12. Remove from oil and drain the donuts on paper towels.
13. Insert the pastry tip into the side of each donut and firmly squeeze jam into the center of the donut.
14. Prepare the glaze. Dip the doughnuts into the glaze. Place on wired rack until glaze is set.

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