



BILLINGS FARM & MUSEUM

Jelly Doughnuts

Ingredients:

281 grams Milk

93 grams Eggs

108 grams Unsalted Butter

55.5 grams Granulated Sugar

1.1 grams Salt

571.5 grams All Purpose Flour

6.5 grams Yeast

Oil for frying

Instructions:

1. Combine all ingredients except for the salt and mix in a countertop mixer on medium-high speed for 8-10 minutes.
2. Add in the salt and mix for 8-10 minutes more.
3. When the dough is fully mixed, it will be smooth and when gently pulled apart will create a “window” in the dough that will be thin enough to see your finger through but hold its elasticity when pressed on.
4. Place the dough in a large bowl, saran wrap and refrigerate overnight.
5. The next day pull out the dough and roll it on a lightly floured surface till it becomes $\frac{3}{4}$ ” thick.
6. Place the donuts on a sheet pan and cover with saran wrap, leave to proof in a warm place in your house for 20-30 mins. The donuts will rise and expand slightly.
7. Heat your oil to 375 degrees.
8. Fry your donuts for 1 minute 20 seconds each side.
9. Let cool slightly then use a sharp knife to cut a hole in the donut moving the tip of the knife like a pendulum.
10. Fill with desired flavor of jam or jelly.

