

Baked donuts

Ingredients



Donuts:

- 25 g fresh yeast
- 70 ml milk
- 270 g flour
- 120 g soft butter
- 10 g sugar
- 25 g of xylitol or other sweetener
- 3 eggs (one for brushing)
- filling to choose from: jam, chocolate or pudding (250 g)

Icing:

- 3 spoons of icing sugar
- orange juice
- orange peel
- favorite topping: cranberries/nuts/orange peel

Instructions

1. Make a leavening agent - combine yeast, warm milk, 1 spoon of sugar and 1 spoon of flour, leave for 10 minutes
2. Combine dry ingredients: flour, xylitol i pinch of salt

3. Leavening agent add to dry ingredients and start to mix in the mixer or manually
4. During mixing slowly add an egg
5. In the end add 1 spoon of butter and knead for 10 minutes
6. Cover dough with cloth and leave for one hour in a warm place
7. When the dough rise, put it at countertop with the layer of flour and flatten by hands
8. Next cut circles using a glass and put a filling in the middle of dough
9. Stick edges together and make balls
10. Put balls in cupcake mould and wait 15 minutes
11. Donuts brush with eggs and put to preheat oven (180 C, up and down)

Icing: icing sugar combine with orange juice and orange peel. Baked and cooled down donuts brush with icing and sprinkle with favorite topping for example: cranberries, nuts or orange peel