

Starlight Donuts

by Lemon Drop from A Recipe Reborn

- Prep time: 45 minutes
- Cook time: 20 minutes
- Dough rising time: 2 hours + 20 minutes
- Dough resting time: overnight + 1 hour
- Yields 12 donuts



Donuts

US	Ingredients	Metric
1 cup	whole milk	236 mL
1	egg	1
1 tbsp	vegetable oil	15 mL
1 + ½ tsp	vanilla extract	7.5 mL
1 tsp	dry active yeast	3.5 g
2 oz	honey, divided	55 g
2 + ¾ cups	all-purpose flour	425 g
1 tsp	kosher salt	6 g
¼ cup	unsalted butter, cubed	55 g
1.3 quarts	vegetable oil, for frying	1.5 L

1. In a medium bowl, whisk together the milk, egg, 1 tbsp/15 mL oil, vanilla, yeast, half of the honey and let it sit for 5 minutes to activate the yeast.
2. In the bowl of a stand mixer, combine the flour, salt, remaining honey and butter.
3. Set the mixer to low speed, add the wet ingredients and knead until a shaggy dough forms, about 1 minute.
4. Set the speed to medium and knead until the dough is smooth and no longer sticky, about 5 minutes.
5. On a floured surface, shape the dough into a ball.
6. Transfer the dough to a large bowl, dust with flour, cover with plastic and let rise in a warm place until it doubles in size, about 2 hours.
7. Chill the dough overnight in the refrigerator.
8. On a floured surface, roll the dough to a ½"/1.3 cm thickness.
9. Cut out the donut shapes and transfer them to individual squares of parchment paper. Rest the remaining dough in the refrigerator for 30 minutes before re-rolling.
10. Proof the cut dough until it is ready to fry, about 10 to 20 minutes.
11. Heat the frying oil in a Dutch oven to 320°F/160°C.
12. Fry the donuts in batches 2 to 3 minutes per side.
13. Let the donuts cool completely on a paper towel lined rack before glazing and decorating.

White chocolate glaze

US	Ingredients	Metric
4 oz	white chocolate, chopped	115 g
½ cup	heavy cream	115 mL
½ tsp	matcha powder	1 g
¼ tsp	strawberry powder	0.5 g

1. In a microwave safe bowl, combine the chocolate with the heavy cream.
2. Microwave for 10 seconds, then stir. Repeat until the chocolate is melted.
3. Divide the glaze into three containers.
4. Mix the matcha powder into the first container. Mix the strawberry powder into second container. Leave the third unflavoured.
5. Dip the donuts and/or pour the glaze over them.
6. Let the glaze set at room temperature.

Chocolate glaze

US	Ingredients	Metric
2 oz	semi-sweet chocolate, chopped	58 g
¼ cup	heavy cream	58 mL

1. In a microwave safe bowl, combine the chocolate with the heavy cream.
2. Microwave for 10 seconds, then stir. Repeat until the chocolate is melted.
3. Dip the donuts and/or pour the glaze over them.
4. Let the glaze set at room temperature.

Garnishes

US	Ingredients	Metric
1	yellow candy melt	1
2	white candy melts	2
4	red M&Ms	4
2	chocolate covered pretzels	2
2	holly leaves	2
1	red and gold ribbon	1
2 tsp	powdered sugar	5 g

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