

# Dzonga Donuts

## @ 7pm Wednesday 29/07/2020

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### **Ingredients:**

Makes 6 plus

4 cups cake flour plus extra for dusting

10g (1 pkt) instant yeast

15ml sugar

5ml salt

2 ½ cups warm water

Vegetable oil for frying

### **Method:**

- Place the flour, yeast, sugar and salt into a bowl and mix together.

- Slowly add the water, a little at a time until a soft dough forms (you may need more or less water).

- Tip onto a floured surface, and knead until the dough is smooth and elastic 10 minutes.

- Place into a oiled bowl and cover with cling film, allow to prove for 30 minutes or until doubled in size.

- Tip onto a floured surface and use a rolling pin to form an even layer.

- Use a round cookie cutter to create round shapes.

- Steadily drop into hot oil and fry on all sides until golden brown.

- Repeat flattening until dough is finished

Tip: Do not over-crowd the pan when frying as it will lower the oil temperature and result in a very greasy product.