



## Ingredients 4 Portions

🖊 = Kotányi Produkte

500 g Flour, smooth
21 g Yeast (1/2 cube)

2 Eggs

30 g Butter, very soft

250 ml Milk, room temperature

10 g 
✓ Sea Salt, Coarse

1 I Sunflower oil (or 1 kg clarified butter) for frying

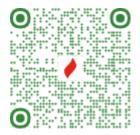
For the garnish

250 g Lingonberry jelly

1 pkt. 

Bourbon Vanilla Sugar

Powdered sugar



## Bauernkrapfen Farmers' Donuts with Lingonberry Jelly

Ō 60-70 (excl. resting time) Min ♀♀♀

## Preparation

- 1 Mix the flour with the salt in a bowl.
- 2 Crumble the yeast into room temperature milk and mix with the flour. Then add the eggs and softened butter.
- 3 Knead the mixture well for a few minutes, cover and leave to prove in a warm place for around 90 minutes.
- 4 Divide the dough into equal, roughly fist-sized portions and use the palm of your hand to roll the dough into balls on a smooth surface. Allow the balls to rest for around 15 minutes.
- 5 Flatten the balls and carefully pull them apart a little to give them their characteristic shape. The dough should be thin in the middle and quite a bit thicker at the edges.
- 6 Heat the oil or clarified butter in a tall pan to around 170 °C and place the Bauernkrapfen topside down in the hot oil and briefly baste once with oil. Turn over after around 3 minutes. The donuts should be a beautiful golden brown color on the outside.
- 7 Once ready, pat the Bauernkrapfen dry with a piece of paper towel and spoon a tablespoon of jelly into the middle. Sprinkle generously with Vanilla Sugar and powdered sugar before serving.