

Bauernkrapfen Farmers' Donuts with Lingonberry Jelly

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.

Ingredients 4 Portions

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

For the garnish

250 g	Lingonberry jelly
1 pkt.	Bourbon Vanilla Sugar
	Powdered sugar