



“Fried mice” donut dough with cinnamon sugar

🕒 45–60 Min ❤️ ❤️ ❤️

Ingredients 4 Portions

🔥 = Kotányi Produkte

For the batter

300 g	Flour, smooth
50 g	Powdered sugar
2 pcs.	Egg yolks
250 ml	Milk
50 g	Butter, melted
7 g	Yeast, dried
1 pinch	🔥 Sea Salt, Coarse
200 ml	Sunflower oil

To sprinkle

5 tbsp.	Granulated sugar
1 tbsp.	🔥 Cinnamon, Ground

For the apple sauce

0.5 kg	Apples
2.5 tbsp.	Granulated sugar
0.5 pcs.	Organic lemon
125 ml	Water
0.5 pkt.	🔥 Apple Strudel Seasoning Mix

- 1 First mix the flour with the yeast in a bowl. Now add the other ingredients one by one and use the hand mixer to achieve a smooth batter. Then cover and leave to prove for at least half an hour.
- 2 Meanwhile, combine the granulated sugar with the cinnamon.
- 3 Next add the oil to a pot or tall pan and heat slowly. Use a spoon to gently lower the dumplings into the oil and fry until golden brown. Then allow to drain on a piece of paper towel.

HINT: To find out whether the oil is the correct temperature, simply dip a wooden spoon into it. If small bubbles appear, the oil is at the perfect temperature.

- 4 Toss the fried mice in the cinnamon sugar. Home-made apple sauce would make the ideal accompaniment. You can prepare the puree the day before and simply keep it in the fridge.
- 5 To make the apple puree, squeeze the lemon and add to a pan with the Apple Strudel Seasoning Mix and 1/8 liter of water.
- 6 Peel the apples, remove the cores and dice. Make sure the whole apple cores are removed completely. Bring the diced apple to a boil in the lemon-infused water.
- 7 Allow to simmer for around 20 minutes until the apples are soft. Now use a hand blender to finely puree. The apple sauce is ready.

HINT: If you have a sweet tooth, add 1 tablespoon of honey or maple syrup.

