

Donuts with Gingerbread Spiced Cream



Serves: 12
Prep time: 30 minutes
Proofing time (25° C) : 1st proof - 1.5 hours, 2nd proof - 45 mins

WHAT YOU'LL NEED: DONUT

- All Purpose Flour: 2.5 cups
- Caster Sugar: 0.25 cup
- Salt: 1/4 tsp
- Instant Yeast: 2.5 tsp
- Whole Milk, warmed: 2/3 cup
- Unsalted Butter, melted: 3 Tbsp
- 2 egg yolks
- Vanilla Extract: 1/2 tsp

WHAT YOU'LL NEED: SPICED CREAM

- 4 egg yolks
- Light Brown Sugar: 53g
- Cornstarch: 15g
- Whole Milk: 208g
- Vanilla Bean Paste: 1 Tbsp
- Cinnamon: 1.5 tsp
- Nutmeg: 0.5 tsp
- Ginger: 0.5 tsp
- Unsalted Butter, softened: 10g
- Heavy Cream: 200g

A. DONUT

STEP 1: In a large mixing bowl, whisk together 1 cup of flour with sugar, instant yeast, and salt.

STEP 2: Warm milk in microwave, approximately for 35s to 43°C.

STEP 3: Add warm milk, butter, egg yolks and vanilla extract to the large mixing bowl and whisk vigorously to combine well.

STEP 4: Cover the bowl with a wrap and rest at room temperature for 10 minutes, or until some bubbles form on the surface.

STEP 5: After 10 minutes, add the remaining flour, adding just enough until dough holds together and no longer sticks to the sides of the bowl.

STEP 6: Knead for approximately 8 – 10 minutes by hand, until dough is stretchy. If the dough is really

sticking to your hands, dust lightly with flour then continue kneading with dry, clean hands.

STEP 7: Cover the bowl again, and let it rise at room temperature for 1.5 hours, or until it has doubled in size.

STEP 8: Line a baking sheet with parchment paper and preheat the oven to 190°C (Convention oven) or 170°C (Fan-forced oven).

STEP 9: After the first proof, turn the dough out onto a floured surface and roll the dough out to just under 1.5 cm thick. Cut circles using a 2 1/2 inch round cookie cutter. Re-roll the scraps if needed to make 12 donuts in total. Place the donuts on prepared baking sheet, cover with a tea towel and let it rise at room temperature for another 45 minutes, or until puffed.

STEP 10: Bake uncovered in the center of a preheated oven for 10 - 12 minutes, or until lightly golden on the top. Leave to cool completely before assembly.

B. SPICED CREAM

STEP 1: In a large bowl, whisk together the egg yolks, sugar, and cornstarch.

STEP 2: In a medium pot, warm milk, vanilla paste, and spices until there is movement just around the edges of the milk. NB: Do not bring milk to a boil.

STEP 3: Remove the milk from the heat and whisking constantly while adding half the milk mixture to temper the egg yolks. Whisk for 30 seconds.

STEP 4: Transfer mixture back to the pot and return to a medium heat. Whisk constantly until very thick.

STEP 5: When thickened, remove from the heat and whisk in the butter, mixing until the pastry cream is well-combined. Allow mixture to stand for 5 to 10 minutes, whisking every 3 minutes.

STEP 6: Strain the pastry cream through a mesh sieve and into a bowl. Place a plastic wrap directly on the pastry cream to prevent skin formation. Place into fridge to cool.

STEP 7: Weigh the amount of pastry cream and weigh out the heavy cream. NB - pastry cream * 0.66 is the amount of heavy cream required.

STEP 8: Whip heavy cream until stiff peaks form. Gently fold in the pastry cream until well combined. Store in the fridge if not using immediately.

C. ASSEMBLY

STEP 1: Cut a deep slit in the side of each donut and pipe in filling.

STEP 2: Feel free to personalise these! My personal favourite topping is a glazed donut with a cookie crumb topping.