CAKE, SPONGE & MUFFIN, DONUT, PANCAKE & SCONE

CELEBRATE NATIONAL DONUT DAY

[vc_row][vc_column][vc_column_text]Check out this recipe for our S’mores Donuts.

INGREDIENTS

INGREDIENTS	WEIGHT
Donut	
YRD Donut Mix	2000g
MAURI Compressed Yeast or	100g
Instant Dry Yeast*	40g
Water, we recommend 48-50% water on premix weight.	960-980g
*if using MAURI Instant Dry Yeast add an extra 60g water to the mix	
Shiny Dark Chocolate Glaze	
Water	250g
Thickened cream	150g
Cocoa powder	100g
Castor sugar	250g
Dark chocolate	200g

DONUT METHOD

STEP 01

Place the water, YRD Donut Mix and then yeast into a mixer fitted with a dough hook.

STEP 02

Blend on low speed for 1 minute. Scrape down.

STEP 03

Mix on high speed for 10-12 minutes or until dough reaches peak development.

STEP 04

Aim for finished dough temperature of 27-30°C.

STEP 05

Rest for 5 minutes before processing/sheeting.

STEP 06

Sheet out the dough to approximately 10mm thickness. Ensure to shake down the dough to reduce tension in the dough, relax the dough, as this will reduce shrinkage.

STEP 07

Cut donuts as required and place into proofer. Please note: the dough is soft and fairly sticky to touch.

STEP 08

We used a 9cm cutter and proofed for 23 minutes.

SHINY DARK CHOCOLATE GLAZE METHOD

STEP 01

Combine the water and the cream and bring to the boil.

STEP 02

Blend in cocoa powder and sugar then continue to heat, while stirring, until temperature reaches 106°C.

STEP 03

Remove from heat and pour over the chopped dark chocolate and mix until smooth.

STEP 04

Reserve mixture in fridge until required.

STEP 05

Warm desired quantity of chocolate glaze to body temperature of 37°C.

STEP 06

Dip the donut into the glaze by submerging 1/3 of the donut, then place on a tray with glazed side up.

STEP 07

Decorate top of glazed donut with pieces of toasted marshmallows and crushed biscuit pieces.

TOASTED MARSHMELLOWS

STEP 01

We used store bought marshmallow puffs and lightly toasted them using a butane gas flame torch.

STEP 02

Alternatively place cut pieces of marshmallow onto a baking tray and place under a grill or in a hot oven to toast.

BISCUIT CRUMBS

STEP 01

Traditionally the American S’mores campfire sweet uses Graham crackers. We substituted this with a baked shortbread or crushed shortbread

biscuits, you can use other biscuit crumbs of your choice for a different crunch.

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