

MAKE YOUR OWN Monster Doughnuts

SERVES 6

Prep time: 15 mins

Total time: 20 mins

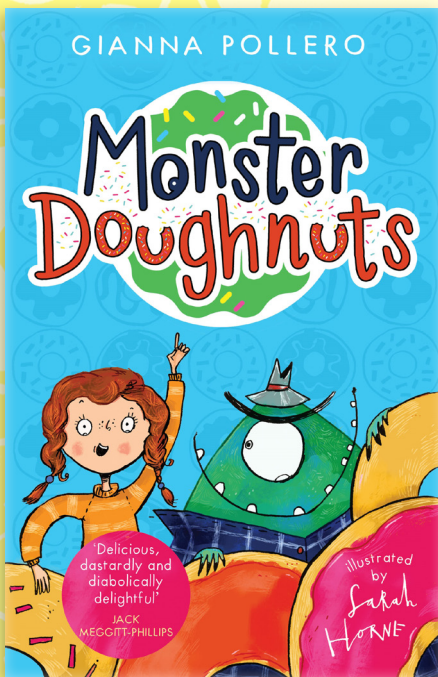
INGREDIENTS

70g butter
500g plain flour
1 teaspoon baking powder
70g sugar
1 egg
260ml milk
vegetable oil for frying
icing for decorating

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METHOD

1. Sieve the flour and baking powder into a bowl and rub in the butter using your fingers. Then mix in the sugar using a wooden spoon.
2. Beat the egg and the milk together in another bowl until combined.
3. Make a well in your flour mixture, and pour in the egg mixture. Then mix together to form a soft dough.
4. Roll out your dough onto a well-floured surface into a rectangle about 1cm thick.
5. Cut into six doughnut shapes using two different sized cutters, one for the doughnut and one for the hole.
6. Fry the doughnuts in hot oil (at approximately 180°C) for 30 seconds, then turn over and cook for a further 30 seconds until golden brown.
7. Drain the doughnuts on kitchen paper until cool.
8. Roll in sugar or decorate with icing. We like to make ours into MONSTERS by adding googly eyes!



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