

## **Doughnuts**

10 portions

### **Ingredients**

Johnny Bags Vetkoek Mix	0.500gr
Instant Yeast	0.005gr
Water	0.250ml
White Sugar	0.080gr

### **Icing**

Margarine	0.100gr
Icing Sugar	0.250gr
Vanilla Essence	0.005ml
Hot Water	As needed

### **Method**

1. Mix the yeast with the vetkoek flour and add the luke war water and sugar. Mix the dough till everything is well blended. Place in a mixing bowl and cover, let it stand to rise for an hour. Once the dough has risen, turn the dough out onto a floured surface and cut dough into the required amount of pieces. Cut the shape out with a doughnut cutter. Set aside and let rise again till double its size.
2. Heat oil in a deep fryer or pot and slide doughnuts into hot oil. Fry them until both sides are golden brown.
3. Melt margarine in a sauce an over medium heat. Stir in icing sugar and vanilla essence until smooth. Remove from heat. Stir in hot water as needed to get it to a thinner consistency that will be able to cover the doughnuts.
4. Dip doughnuts into the glaze while still hot and set aside to cool down.

Note that should you require chocolate coating you can add some cacao to the icing sugar mix.

