Sourdough Cinnamon Donuts
Makes around 25 donuts.

INGREDIENTS

**Donuts**
- 245g Whole Milk
- 510g Bread Flour
- 115g Granulated Sugar
- 1 Egg
- 55g Unsalted Butter
- 224g Sourdough Starter OR 12g Instant Yeast
- 6g Fine Sea Salt
- 1 Tsp Cinnamon Powder
- 1 Tsp Nutmeg Powder (Optional)

**Frying**
- 750ml groundnut oil

**Cinnamon Sugar**
- 1 Cup Granulated Sugar
- 2 Tbsp Cinnamon Powder

**PREPARATION**

Sourdough: night before
Yeast: 3 hours before

**Dough**

1. Combine the milk, butter, eggs and sourdough starter OR yeast in a mixer with the dough hook attachment. Mix until well incorporated.
2. Add ½ the flour and the sugar, cinnamon, nutmeg and salt.
3. Incorporate the rest of the flour and mix for 3 more mins. Knead until supple.
4. Transfer to a well-greased bowl and let the dough rest for 2 hours (yeast) or 12 hours in the refrigerator (sourdough).
5. During the resting period perform 3 folds, each spaced 30 mins apart. To execute, form a rough square, tug one end of the dough and fold it over. Repeat for the other 3 corners.

**Roll and Cut**

6. After the dough has rested, roll it out until it it 1.5cm in height.
7. Use a 8cm-10cm cutter to cut as many circles as possible. Continue after reforming the remaining dough.
8. Use a smaller cutter to cut out the donut holes.
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9. Transfer to parchment paper and let proof for 1.5 hours.

Fry
10. Heat and maintain groundnut oil temperature at 180°C.
11. Fry on each side for 1 min, or until golden.
12. If the donut sinks, let the donut batch proof for 30 mins more.
13. Immediately after frying, dust the donuts with cinnamon sugar.
14. Move to a wire rack and let cool for 10 mins.