



Coconut Doughnuts with Strawberry Vanilla Jam Glaze (courtesy of @upishi101)

Prep Time: 1 hour

INGREDIENTS

2 cups of all purpose flour
3 tablespoons of sugar
1 teaspoon of yeast
1 cup of buttermilk

1 tablespoon of cinnamon powder
3 tablespoons of dessicated coconut
1 tablespoon of cooking oil

For the glaze:

500 ml of sweetened condensed milk
3 tablespoons of Jars of Goodness strawberry vanilla jam
Fresh lemon zest for garnish

METHOD

For the doughnuts:

- In a small bowl, proof the yeast. That is, mix 2 tablespoons of lukewarm water, 1 teaspoon of sugar and the yeast. Stir and let it sit aside for about 10 minutes until it looks frothy.
- In a different bowl, mix the dry ingredients i.e flour, sugar, cinnamon and the dessicated coconut.
- Once they are well combined and the yeast has proofed, add it in together with the oil and mix properly.
- Add in the buttermilk in bits as you knead the dough to the desired consistency. Once the dough doesn't stick to both your hands or the bowl, it is ready.
- Cover the dough and set it aside to rise in a warm place for about an hour.
- When the time elapses, roll out the dough and divide it into 2 sections to make it easier to work with.
- Roll it out to about half an inch thick and using 2 cookie cutters (a big and smaller one) cut out the dough into doughnut shapes and deep fry until golden brown.

The glaze:

- Mix the condensed milk with about 3 tablespoons of the Jars of Goodness strawberry vanilla jam until well combined.
- Dunk the doughnuts in the glaze and sprinkle some fresh lemon zest on top.