

HOMEMADE DOUGHNUTS WITH VANILLA BEAN COCONUT CREAM FILLING

INGREDIENTS:

FOR COCONUT CREAM FILLING:

400ml coconut milk (or whole milk)
100g granulated sugar
4 large egg yolks
30g cornstarch
1 tablespoon LorAnn Coconut Bakery Emulsion
1 tablespoon LorAnn Organic Madagascar Vanilla Bean Paste
Pinch of salt

FOR DOUGH:

½ gallon frying oil (vegetable or canola)
500g all-purpose flour
50g granulated sugar
Pinch of salt
14g instant yeast (2 packets of instant yeast)
1 tablespoon LorAnn Organic Madagascar Vanilla Extract
2 large eggs, room temperature
280g whole milk, lukewarm
50g unsalted butter, softened



DIRECTIONS:

1. In a saucepan, combine 400ml coconut milk, 100g granulated sugar, 4 large egg yolks, 30g cornstarch, 1 TBS Lorann Oils Coconut Emulsion, 1 TBS LorAnn Oils Madagascar Vanilla Bean Paste and a pinch of salt.
2. Whisk continuously over medium heat until the mixture thickens and comes to a gentle simmer .
3. Once thickened
4. Remove from heat and transfer the filling to a bowl. Cover with plastic wrap, pressing it directly onto the surface of the filling to prevent skin from forming.
5. Chill in the refrigerator until ready to use.
6. In the bowl of your stand mixer, combine 500g all-purpose flour, 50g granulated sugar, a pinch of salt, and 10g instant yeast.

7. Add 10g vanilla extract, 2 large eggs, and 280g lukewarm whole milk to the dry ingredients.
8. Mix well using the paddle attachment until a sticky dough forms.
9. Switch to the dough hook
10. Gradually add 50g softened unsalted butter, and continue kneading until the dough becomes smooth and elastic, about 5 minutes.
11. Cover the bowl with plastic wrap and let the dough rise in a warm place for 30 minutes to 1 hour.
12. After the dough has risen, transfer it to the refrigerator and let it chill overnight. This step enhances the flavor and texture of the doughnuts.
13. (if proofed overnight) The next day, remove the chilled dough from the refrigerator and punch it down to release any air bubbles.
14. Divide the dough into 15 equal portions, shaping each into a smooth ball weighing approximately 35-40g.
15. Place the dough balls on parchment-lined baking sheets, leaving space between them for rising.
16. Cover loosely with a clean kitchen towel and let the doughnuts rise for 1-2 hours or until doubled in size.
17. In a deep fryer or heavy-bottomed pot, heat about ½ gallon of frying oil to 350°F (175°C). (a digital thermometer really helps to be sure your oil is the correct temp)
18. Carefully add the risen doughnuts to the hot oil, a few at a time, using a slotted spoon or spider.
19. Fry for about 2-3 minutes per side or until golden brown and cooked through.
20. Remove the doughnuts from the oil and drain on a paper towel-lined plate.
21. Optional (you can roll them in granulated sugar for added sweetness!)
22. Once the doughnuts have cooled slightly, fill a piping bag fitted with a small tip with the chilled coconut cream filling.
23. Insert the tip into the side of each doughnut and gently squeeze to fill with cream.
24. Serve the filled doughnuts immediately for the best taste and texture.
25. Sprinkle with toasted coconut and a squeeze of lime juice if desired.
26. Enjoy your Homemade Doughnuts with Coconut Cream Filling!

Tip: For the best taste and texture, store filled doughnuts in an airtight container in the fridge and consume them within 2 days.

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