



Brown Butter and Honey Glazed Mash Potato Doughnuts

Makes 10 doughnuts & doughnut holes

Ingredients

250g potatoes, mashed (without milk or butter)
1 cup warm milk
25g salted butter, melted
25g canola oil
1 free range egg
470g cake flour
1x 10g packet active dry yeast
85g Castor sugar
1/2 teaspoon salt
Oil for frying, I used canola

For the glaze:

150g salted butter
100g icing sugar, sifted
50g honey + extra for drizzling
+ a touch of water

Method

Combine the butter, oil and milk and crack the egg into a bowl and whisk to combine.

Combine the flour, sugar, yeast and salt together in the bowl and mix.

Slowly add the wet ingredients to the dry ingredients until completely combined and the dough starts to come together. Using your hands, knead the dough until smooth for about 7-10mins.

Transfer the dough to a greased bowl, cover with plastic wrap and rest at room temperature for 1hr.

Knock down the dough and tip out onto a floured surface and roll out until roughly 2cm thick. Cut out doughnut shapes using 2 different sized cookie cutters.

Place the doughnuts onto a lined or floured tray, dust with more flour and cover with plastic wrap.

Rest at room temperature for another 30minutes.

At this stage heat oil in a pot and bring to 170°C. Fry 2-3 doughnuts at a time, flipping once they are golden brown on the one side.

Remove and place on paper towel to cool before glazing.

For the glaze, place the butter in a pan and heat until the butter foams and begins to change colour to a nutty brown. Add the honey and remove from the heat. Pour the mixture into the icing sugar and whisk to combine. You may need to add some water at this stage. Just add a little at a time until the glaze is dipping consistency. Dip the doughnuts in the glaze and allow to set for 10mins before serving. You can also drizzle extra honey over the doughnuts before serving.

Note - Don't waste the doughnut holes, fry them up, dust them in cinnamon sugar and serve with tea or coffee.