



Soft doughnut with the aromatic nutmeg spice that has the perfect marriage with the dark chocolate glaze. Get the recipe to this breathtaking doughnut.

Ingredients:

1 Cup of all-purpose flour

2 eggs

1 Cup of sugar

2 tablespoons of butter/margarine

1 cup of milk

1 tablespoon of baking powder

1 teaspoon of nutmeg

Method.

In a bowl, crack your eggs then add your sugar and beat these two until the mixture thickens and turns pale yellow. This may take 4 minutes.



In a separate bowl, mix your dry ingredients (the flour, baking powder and nutmeg. While you are doing this, warm your milk and put in the butter for it to melt then take it from the heat immediately the butter has melted. After that is done, slowly add the flour mixture and the milk in alternating intervals to the egg mixture bit by bit and your mixture at low speed. Mix until the dough is just sticky. Then, let this rest in the fridge or on the counter top for about an hour.

After that, kneed your dough for about five minutes then roll it out. At this point it will not be as sticky. If you have a doughnut cutter, cut out your doughnuts. If you don't have one, you can use anything circular to cut them out. I used a small bowl and a jerican top. Place the cut outs on a flour dusted cookie sheet or newspaper so that they do not stick.

Heat your vegetable oil, and once it is hot enough put your cut outs in and let them fry. Ensure your oil is not too cold as the doughnuts will soak up excess oil, neither should it be too hot ad they will brown too fast on the outside but leave the inside completely raw.

Then take them out of the heat and allow them to cool. As they cool, you can work on the chocolate glaze:

For the glaze:

Dark chocolate

Vanilla yoghurt/ cream cheese

Icing sugar

Sprinkles (optional)

Use the same method we did for the drop scones with chocolate ganache (refer to that post) to combine the chocolate, vanilla yogurt and the icing sugar.

Once your doughnuts have cooled, take each one and dip into the chocolate mixture. Ensure that they have cooled before dipping so that it sets and does not melt away. You can double dip for an extra layer of chocolate. :)

Then put your sprinkles, and dig in :) !

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/nutmeg-doughnuts-dark-chocolate-glaze/>