

TRIPLE LEMON DOUGHNUTS (DONUTS / KRAPPEN)

INGREDIENTS

2 tablespoons active dry yeast
1/2 cup warm water, (100 degrees to 110 degrees)
2 1/2 cups all-purpose flour, plus more for dusting
1/4 cup sugar
2 large eggs
1 teaspoon lemon extract
2 tablespoons unsalted butter, room temperature
1 teaspoon salt
3 cups vegetable oil, plus more for bowl
1 cup lemon curd
1 cup confectioners sugar
4 tablespoons lemon juice
3 tablespoons lemon zest, very finely minced

DIRECTIONS

In a small bowl, combine yeast, warm water, and 1 teaspoon sugar. Set aside until foamy, about 10 minutes.

Into your mixer bowl, add the flour, eggs, yeast mixture, lemon extract, sugar, butter and salt. Attach your dough hook and turn to low to mix the ingredients for about a minute. Then turn your mixer one speed higher and continue to mix for about 8 minutes. Add a little more flour if necessary. By the end of the 8 minutes your dough should be smooth, soft and bounces back when poked with a finger (it should not be sticking to the sides of your bowl).

Roll the dough into a ball. Place in an oiled bowl; cover with plastic wrap. Set in a warm place to rise until doubled, about 1 to 1 1/2 hours.

On a lightly floured work surface, roll dough to 1/4-inch thickness. Using a 2 inch cutter and cut out about 25-30 rounds. If you don't have a round cookie cutter, use any other utensils that will give you a similar shape. Cover with plastic wrap and set aside to rise for another 15 minutes. (Do not be alarmed if the rounds do not seem to rise much. Once you fry them in the hot oil, they will puff up nicely.)

In medium heavy-bottomed pot over medium heat, heat oil until a deep-frying thermometer registers 370F. Carefully slip 6 rounds into oil (do not over crowd). Fry until golden brown, about 40 seconds. Turn doughnuts over; fry until golden on other side, another 40 seconds.

Transfer to a paper-towel-lined baking sheet. Continue frying the remaining dough.

Fill a pastry bag fitted with a #4 tip with lemon curd. Using a wooden skewer or the end of a chopstick, make a hole in the side of each doughnut. Fit the pastry tip into a hole, pipe about 2 teaspoons curd into doughnut. Repeat with remaining doughnuts.

in a small bowl, combine confectioners sugar and lemon juice and mix to a smooth but not too runny consistence (adjust sugar or lemon juice accordingly). Dip the top of each doughnut into the sugar mixture and place on a cooling rack to let the excess drip off. Sprinkle a bit of lemon zest on each doughnut and serve immediately.