

Cream Cheese Maple Syrup Donut with Honey Bacon Bits Glaze

PREP TIME: 90 mins | COOKING TIME: 30 mins

Brioche Donut

INGREDIENTS

Bread Flour	200	g
All Purpose Flour	200	g
Dry Instant Yeast	8	g
Salt	10	g
Sugar	40	g
Milk	150	g (+/-)
Egg	100	g
ANCHOR Unsalted Butter, soft	80	g

METHOD

1. Mix bread flour, all purpose flour, instant yeast, salt and sugar together.
2. Gradually add milk and eggs. Mix to form the dough.
3. Add soft butter and mix till the dough obtain windowpane stage.
4. Ferment for 2 hours. Degas and refrigerate overnight for better.
5. Next day, roll out at 6 mm and use cookie cutter to cut. Prove till almost double in size.
6. Deep fry at 175 degree Celcius for 60 – 90 seconds on each side. Strain on paper towel to remove excess oil.



Maple Syrup Honey Cream Cheese Fillings

INGREDIENTS

ANCHOR Cream Cheese	250	g
Honey	20	g
Maple Syrup	20	g
Icing Sugar	20	g
ANCHOR Whipping Cream	120	g

METHOD

1. Beat cream cheese, honey, maple syrup and icing sugar with paddle attachment till light and fluffy.
2. Add whipping cream. Mix with paddle attachment till combined. Change to whisk attachment and whip till light.

Maple Syrup Bacon Bits Glaze

INGREDIENTS

Bacon Strips
Maple Syrup
Brown Sugar
Icing Sugar
Milk
Salt

METHOD

1. For Maple Syrup Bacon, brush maple syrup on both side of bacon and sprinkle with brown sugar. Bake at 180 degree Celcius for 10 – 12 minutes. Once cold, chop and set aside.
2. For glaze, mix icing sugar with milk. Adjust consistency as desired and sprinkle some sea salt for better taste.
3. Fill warm donut with fillings. Dip in icing glaze and sprinkle bacon bits on top. Drizzle maple syrup or honey on top and sprinkle with sea salt.

Size

7- 8 cm diameter Sandwich

Yield

10 Sandwiches