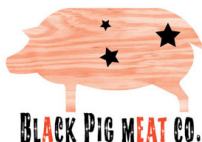


zazu
kitchen + farm



donuts

tara made these awesome donuts every sunday morning for brunch. our girls wish it was everyday of the week! now you can...

2 ½ teaspoons yeast
2 tablespoons warm water
3 ¼ cups flour
1 cup milk, room temperature
2 ounces unsalted butter, soft
3 yolks
2 teaspoon sugar
1 ½ teaspoons kosher salt
½ teaspoon cinnamon
for the glaze:
1 ½ cups powdered sugar
1 tablespoon corn syrup
¼ teaspoon vanilla
¼ teaspoon salt

let the water + yeast foam together. combine all the ingredients together in mixer w/ the paddle. Dust w/ flour and let rise to double. roll out ½ inch thick. Cut in to desired shapes. Lay on floured sheet pan and let puff about 20 min. fry at 350 to golden brown. Glaze while warm.