

The Farmhouse at Home Recipe Series



Return of lockdown
recipes from
Chef Sherwin



Fancy a sweet
treat but had
ENOUGH
of Banana Bread?

Doughnuts with cinnamon sugar & chocolate sauce



A quick & easy recipe for
treat.
No yeast required.

Ingredients

Doughnuts

75g unsalted butter softened

115g caster sugar

1 egg

120ml milk

1 tsp vanilla

2 tsp baking powder

190g plain flour

Toppings

100g granulated sugar

2 teaspoons ground cinnamon

&

200g dark chocolate

100ml double cream

100ml milk

50g golden syrup

1 teaspoon vanilla extract

Method

Preheat oven to 160 degrees

Whisk butter & sugar until light & fluffy. Gradually add the egg, milk & vanilla extract.

Fold in flour, baking powder & a pinch of salt.

Spoon the mixture into an oiled doughnut tray

(or just use an oiled muffin tray)

Make sure the dough is divided into 12 even balls

Bake for 10 minutes until risen & golden.

Allow to cool for 10 mins before removing from the tin & rolling in cinnamon sugar.

Now for the sauce...

Put all ingredients for the chocolate sauce into a pan & gently melt together stirring occasionally until you have a smooth shiny sauce.

Perfect for dipping your doughnuts into.

ENJOY!

Hungry for more?

We are adding our Farmhouse at
Home recipes to our
Takeaway page on the website
along with all our
takeaway menus.

Please share your photos
& tag us, we would love to see
your creations.

We can't wait to welcome you
all back!