# The Farmhouse at Home Recipe Series

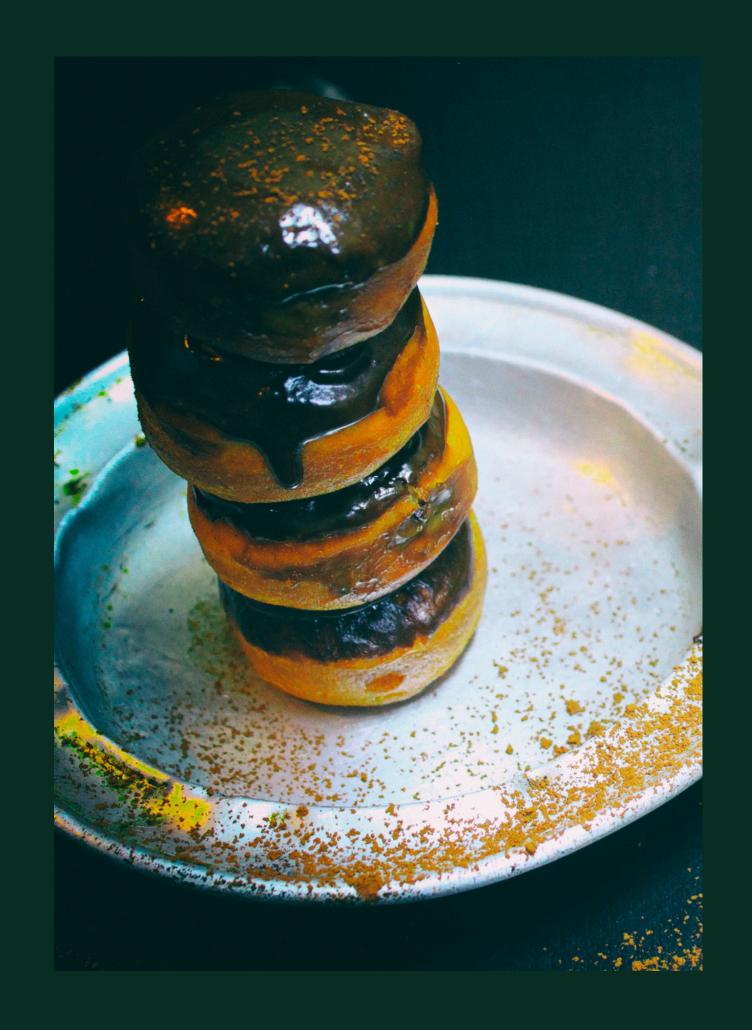


Return of lockdown recipes from Chef Sherwin



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!