

# Lincolnshire Raspberry Doughnuts



## Ingredients

225ml warm milk  
2 sachets dried yeast  
20g muscovado sugar  
225g butter, soft  
5 eggs  
450g strong white flour  
Pinch of salt  
Oil, for deep frying  
Caster sugar and ground cinnamon  
Warm raspberry jam, to serve

## Method

Place the milk, yeast, and half the sugar in a bowl, place in a warm place for 15 minutes.

In a large bowl, beat the remaining sugar with the butter till creamy, add the eggs one at a time, then add the yeast mixture, flour, salt and beat till smooth cover with a clean damp tea towel and refrigerate overnight.

Heat the oil in a deep fat fryer or large saucepan.

Turn the dough onto a floured work surface, roll till 3cm thick. Cut out rounds with a 5cm cutter or make small balls and drop them straight into the hot fat frying 3 to 4 at one time for 2 minutes on each side.

Drain onto kitchen paper and roll them in caster sugar and some ground cinnamon.

Serve them with the warm raspberry jam.

## Shopping list

Browse our local suppliers to make your shopping list [www.selectlincolnshire.com/food](http://www.selectlincolnshire.com/food)