



MINI DOUGHNUT TREE

Handle this sticky dough carefully with floured fingers, if necessary, but resist the temptation to add too much flour to the dough.

Ingredients:

- 1 pkg. double-acting dry yeast
- 1/4 cup warm water- 110° to 115°
- 3/4 cup milk
- 1/4 cup butter
- 1/4 cup sugar
- 1/2 tsp. salt
- 1 egg plus 1 egg yolk, beaten
- 3 1/2- 4 cups unbleached flour

1 Dissolve yeast in warm water. Melt butter in milk while heating to scald, then pour into a large mixing bowl with sugar, salt and yeast. Stir in the beaten egg, then add enough flour for a soft dough, about 3 1/2 cups. Wait 5 minutes before determining if the dough is sloppy and will be too difficult to work with. It might need the extra half cup of flour. Cover and let rise in a warm place about 1/2 hour, or until double.

2 Turn dough out onto a lightly floured board. Normally you would roll the dough out for a TRADITIONAL doughnut, but in this case you will pull dough off about 1 inch all around and roll into a ball press together slightly for a flattened circle effect and place them these pre shapes on a slightly floured cookie sheet (or you can line it with parchment).

3 Heat Canola Oil in a 2 inch deep frying pan - fill about $\frac{1}{3}$ of the height only. A bigger size pan accommodates more doughnuts. On low, to low-med heat...oil temp is about 375° ,) place doughnuts around the pan. You will see them rise nicely. Don't let them over-brown...just slightly. Flip them over and repeat. It's about 2 minutes cook time on each.

Yield: about 36 doughnuts.

4 When cooled, make a slit about half around the side of each donut and fill with favorite jams, jelly & marmalade.

Ready a styrofoam tree (heights vary from 10" to 16" - craft stores and many department stores have them in the crafts department). Place wood skewers or sturdy toothpicks in even rows around the tree (they are pushed further in as you get closer to the top). Attach a filled donut to each. When done, a light sprinkle of confectioner's sugar lends a little "snow effect". Adorn with bright ribbons or other such decorations to complete your masterpiece!