

## Fluffy Homemade Donuts You Can Fry in 40 Minutes

Homemade Cream or Ring Donuts

TIME  
3 min

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### INGREDIENTS

Donut Dough:

2 eggs

4 cups cake flour (plus extra if needed)

1 cup castor sugar

4 teaspoons baking powder

1/4 teaspoon bicarbonate of soda

1/2 teaspoon fine salt

1 cup amasi (fermented milk)

2 teaspoons vanilla essence

1/4 cup butter, melted

Oil for frying

Syrup:

2 cups sugar

1 1/2 cups boiling water

1 teaspoon lemon juice

Optional Toppings & Fillings:

Shredded coconut for coating

Whipped cream for filling

### DIRECTIONS

1. Prepare the Dry Ingredients: In a large mixing bowl, sift together:
2. Cake flour
3. Castor sugar
4. Baking powder
5. Bicarbonate of soda
6. Salt
7. Sifting helps create a lighter, fluffier donut texture.
8. Mix the Wet Ingredients: In a separate bowl, whisk together:
9. Eggs
10. Melted butter
11. Vanilla essence
12. Amasi
13. Mix until smooth and well combined.
14. Form the Dough: Add the wet mixture to the dry ingredients and mix until a soft dough forms. If the dough feels sticky, add a small amount of extra flour until it becomes workable.
15. Roll Out the Dough: Divide the dough into three portions.
16. Roll each portion on a lightly floured surface to about 5-7 mm thickness.
17. Cut the Donuts: Use a donut cutter (or two round cutters) to shape classic ring donuts.
18. Fry the Donuts: Heat oil in a deep pan over medium heat.
19. Fry the donuts in batches until they become golden brown on both sides, usually about 2-3 minutes per side.
20. Remove and drain in a colander or on paper towels.
21. Make the Syrup: In a saucepan, combine:
22. Sugar
23. Boiling water
24. Lemon juice
25. Bring to a boil, then remove from heat.

### SWAPS & NOTES

Amasi substitute: If you can't find amasi, you can substitute with buttermilk or plain yogurt mixed with a little milk .

Flavor variations: Add cinnamon, nutmeg, or lemon zest to the dough for extra flavor.

Alternative toppings: Instead of coconut, you can dust the donuts with powdered sugar or dip them in chocolate glaze.

Cream filling options: Besides whipped cream, try pastry cream, custard, or even chocolate mousse.

## TIPS FOR SUCCESS

Use medium heat when frying Oil that's too hot will brown the donuts before they cook through.

Don't overcrowd the pan Fry only a few donuts at a time to keep the oil temperature stable.

Roll dough evenly Uniform thickness ensures the donuts cook evenly.

Serve fresh Homemade donuts taste best shortly after frying.

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