

Recipe

BAKED BOMBOLONI WITH APRICOT JAM & ALMOND SUGAR



BAKED BOMBOLONI

with apricot jam & almond sugar

Recipe: **KAROLINA WIERCIGROCH**

INGREDIENTS

350 g flour
50 g sugar
7 g instant dried yeast
100 ml warm milk
150 g soft butter, chopped
3 eggs
½ tsp salt



SERVING

makes 14
doughnuts



CATEGORY

Dessert



ISSUE

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- STEP 1** Combine flour, sugar, yeast and salt in a large bowl or a stand mixer fitted with a dough hook.
- STEP 2** Make a well in the centre and add warm milk and eggs.
- STEP 3** Using your hands or the dough hook, knead the dough until smooth and sticky.
- STEP 4** Gradually add butter and continue kneading, until the butter is completely incorporated.
- STEP 5** Transfer the dough to a greased bowl, cover with a tea towel and set aside in a warm place until doubled in size - about 2 hours.
- STEP 6** Line a baking tray with parchment paper.
- STEP 7** Place the dough on a lightly floured work surface and roll out to 2 ½ cm thick.
- STEP 8** Using a round pastry cutter, cut out 12 circles.
- STEP 9** Transfer them to the baking tray, cover with a tea towel and set aside in a warm place for another 30 minutes, until slightly risen.

P L U S

- 1 egg for brushing
- 1 cup apricot jam

T O C O A T

- 50 g butter
 - $\frac{1}{3}$ cup granulated sugar
 - $\frac{1}{3}$ cup almonds, roughly chopped
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STEP 10 Preheat the oven to 180 degrees.

STEP 11 Brush the bomboloni with beaten egg.

STEP 12 Bake for about 8 minutes - until golden brown on top.

STEP 13 Remove from the oven and let cool slightly - until they're cool enough to handle.

STEP 14 Using a pastry bag with a plain nozzle, fill each bomboloni with the apricot jam.

STEP 15 Combine chopped almonds and sugar on a tray.

STEP 16 Melt the butter in a small bowl.

STEP 17 Working one bombolone at a time, dip bomboloni in butter, then roll in the almond sugar to coat.