

Kkwabaegi ; cinnamon sugar twist donuts |

Recipe for 6 portions

Description

Twist donuts (kkwabaegi) are doughnuts fried in oil and then coated in cinnamon sugar.

Note

Before cooking the donuts make sure the oil is fresh, and make them with care so they taste better.

Ingredients

Donut

- 330 Gr Flour
- 1 Unit(s) Egg
- 30 Gr Butter
- 30 Gr Sugar
- 200 Ml Milk
- 7 Gr Dry yeast
- 1 Pinch(es) Salt

Garnish

- 100 Gr Sugar
- 1 Tsp Cinnamon powder

Preparation

- Preparation time **120 mins**
- Preheat your **deep frier** at **375 F°**

Donut

Melt the butter in a saucepan over medium heat. When the butter is melted, remove from the heat and add the milk, sugar, egg, salt and yeast. Mix well and let stand for 2 minutes. Pour into a bowl. Add the flour then mix with a wooden spoon, knead the dough for a few minutes. Let stand, covered, until dough doubles in volume (about 1 hour).

Put flour on the work surface (cleaned beforehand) then divide the dough into 12 pieces. Roll each piece into a cylinder shape.

Take one cylinder at a time and fold it in half. Glue the two ends together then roll, pinching the two ends to obtain a twist. Let those rest for 20 minutes.

Cook the donuts in your deep fryer until golden brown. Drain on paper towels.

Mix the donuts with the cinnamon sugar in a paper bag.

Bon appétit!