

Chinese doughnuts

COOKING
LOVERS TESA



Consejo del chef

Sprinkle the doughnuts with the granulated sugar and enjoy!

Raciones para 4

255 gr All-purpose flour

2 Teaspoons Granulated sugar

1/2 Teaspoon Fine salt

2 and 1/2 Teaspoons Baking powder

85 gr Cold unsalted butter, cubed

170 gr Whole milk

Canola oil for frying

Granulated sugar for coating

- 1** Mix the flour, baking powder, granulated sugar and butter in $\frac{3}{4}$ cups of water with salt. Then knead it until you get an elastic and sticky dough.
- 2** Cover the dough with the canola oil and set it aside for 30 minutes.
- 3** Then, make balls with the dough and fried the buns until they get golden.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/donuts-chinos/>

