

BAKED DOUGHNUT HOLES - with chocolate dipping sauce

WHAT YOU NEED: Makes 24

- 2 cups S.R flour
- 1 cup honey Greek yoghurt
- 1 teaspoon baking powder
- 2 tablespoons brown sugar
- 1/4 teaspoon salt
- 1/4 teaspoon nutmeg
- 120ml melted butter
- 1/4 cup caster sugar
- 1/2 teaspoon cinnamon
- 1 tablespoon strawberry jam
- 2 tablespoons icing sugar
- 1/4 cup chocolate sauce



UTENSILS:

- | | |
|-----------------------|----------------|
| Metal bowls | Sieve |
| Metal knife | Spatula |
| Mini muffin tray | Squeeze bottle |
| Measuring cups/spoons | |

ALLERGIES/INTOLLERANCES: A gluten/dairy free alternative will be provided.

WHAT TO DO:

DOUGHNUT HOLES

1. Sift flour and baking powder into a large metal bowl.
2. Add salt, sugar and nutmeg. Add yoghurt, mix together with metal knife.
3. Keep mixing until a soft dough forms. Turn onto a floured bench and knead.
4. Once dough is soft and pliable, divide into 4 equal pieces using spatula.
5. Now divide each piece into 6 smaller pieces. Roll into small balls.
6. Place 1/2 teaspoon of melted butter into each hole of muffin tray.
7. Once all balls of dough are rolled, place into tray.
8. Brush tops of dough balls with the remaining melted butter.
9. Bake at 200° for approximately 15 minutes or until risen and golden.
10. Once cooked, roll 8 balls in caster sugar and then fill with strawberry jam.
11. Roll another 8 balls in cinnamon sugar and the remaining 8 balls in icing sugar.

WHAT TO DO :

CHOCOLATE DIPPING SAUCE

1. In a microwave safe bowl, melt together 100gm dark chocolate and 50ml cream for 2 minutes on half power. Stir to blend. Serve with doughnut holes.