

- Stuffed mini donuts -



INGREDIENTES

- 2 ½ cups of flour
- 1 TBSP OF BAKING POWDER
- ¾ CUP OF MILK
- 1 EGG
- A SPLASH OF VAINILLA MOLINA
- 1 TSP OF CINNAMON
- ¼ TSP OF CARDAMOM

- ¼ TSP OF GINGER
- 3 TBSP OF SUGAR
- 1 TBSP OF HONEY
- A PINCH OF SALT
- ¼ CUP OF MELTED BUTTER
- 4 ¾ CUPS OF OIL FOR FRYING
- CAJETA FOR FILLING
- POWDERED SUGAR FOR TOPPING

PROCEDIMIENTO

1. IN A LARGE BOWL, MIX ALL DRY INGREDIENTS AND SET ASIDE.
2. IN ANOTHER LARGE BOWL, MIX ALL LIQUID INGREDIENTS AND POUR SLOWLY INTO DRY INGREDIENT MIXTURE.
3. MIX ALL INGREDIENTS FULLY. SEPARATE MIXTURE INTO EQUAL PORTIONS TO SHAPE MINI DONUTS (WITHOUT DONUT HOLE), FILLING EACH WITH A BIT OF CAJETA.
4. POUR OIL INTO A LARGE POT AND WAIT FOR STOVETOP TEMPERATURE TO REACH 350°F (180°C), OR MEDIUM HEAT.
5. FRY MINI DONUTS UNTIL GOLDEN, AND THEN PLACE EACH ON A PAPER TOWEL.
6. TRANSFER MINI DONUTS ONTO A SERVING TRAY AND SPRINKLE WITH POWDERED SUGAR WHILE THEY'RE STILL WARM.