



Lemon-Glazed Raspberry Jam Doughnuts

For the doughnuts:

1 cup (8 fl. oz./250 ml) whole milk

3 eggs

4 Tbs. (1/2 stick) (2 oz./60 g) unsalted butter, melted and cooled

1/4 cup (2 oz./60 g) sugar

1 package (2 1/4 tsp.) quick-rise yeast

4 1/4 cups (21 1/2 oz./675 g) all-purpose flour, or as needed

1/2 tsp. fine sea salt

Canola oil for deep-frying

1 1/4 cups (12 1/2 oz./390 g) raspberry preserves

For the icing:

2 cups (8 oz./250 g) confectioners' sugar

Finely grated zest of 1 lemon, preferably Meyer

2 Tbs. fresh lemon juice, preferably Meyer

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In the bowl of a stand mixer fitted with the flat beater, combine the milk, eggs, butter, sugar and yeast. Add 3 1/2 cups (17 1/2 oz./545 g) of the flour and the salt. With the mixer on low speed, add enough of the remaining flour to make a soft dough that does not stick to the bowl. Remove the flat beater and fit the stand mixer with the dough hook attachment. Knead the dough on medium-low speed, adding more flour if needed, until the dough is smooth but still soft and with a sticky surface, about 6 minutes. Shape the dough into a ball.

Lightly butter a large bowl. Add the dough and turn to coat with the butter. Cover the bowl tightly with plastic wrap. Let the dough rise in a warm spot until it doubles in bulk, 1 1/2 to 2 hours. Or refrigerate overnight until doubled in size, at least 8 or up to 12 hours, and remove from the refrigerator 1 hour before proceeding.

Line a large baking sheet with parchment paper. Punch down the dough and turn out onto a floured work surface. Dust the top of the dough with flour. Roll out the dough into a 12-inch (30-cm) square about 1/2 inch (12 mm) thick. Using a 3-inch (7.5-cm) round biscuit cutter, cut out as many rounds of dough as possible. Transfer the rounds to the baking sheet. Gather up the scraps and continue rolling and cutting to make about 16 doughnuts. Loosely cover the doughnuts with plastic wrap and let stand in a warm spot until slightly puffed, 15 to 20 minutes.

Pour oil to a depth of at least 3 inches (7.5 cm) into a heavy, deep saucepan and heat over high heat to 340°F (170°C) on a deep-frying thermometer. Set a large wire rack on another rimmed baking sheet and place near the stove. Using a metal spatula, carefully lower a few of the doughnuts into the hot oil, being sure not to crowd the pan. Deep-fry the doughnuts, turning them once at the halfway point, until golden brown, about 3 minutes. If any bubbles form under the surface of the dough during frying, pierce them with the tip of a sharp knife. Using a wire skimmer, transfer the doughnuts to the rack to drain. Repeat until all of the doughnuts have been fried. Let cool.

Meanwhile, make the lemon icing. Sift the confectioners' sugar into a small bowl. Add the lemon zest and juice. Whisk in up to 3 Tbs. water, as needed, to make a glaze that is just thicker than heavy cream. Set aside.

Transfer the preserves to a pastry bag fitted with a 1/4-inch (6-mm) plain tip. Using a small, sharp knife, cut a slit into the side and extending into the center of a doughnut. Insert the pastry tip into the slit until it reaches the center of the doughnut and pipe in a generous tablespoonful of preserves (you may feel the doughnut plump in your hand as you fill). Repeat with the remaining doughnuts and preserves.

Place the lemon glaze in a small bowl at least 4 inches (10 cm) wide. Holding each doughnut by its edges, briefly dip it into the glaze, letting the excess glaze drip back into the bowl. Place on the wire rack, iced side up. You will have leftover glaze, so dip the doughnuts again, if you wish. Let stand until the icing is set, about 30 minutes. Serve at room temperature (preferably the same day they are made). Makes about 16 doughnuts.

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