



Maple caramel

maple syrup ^{¾ cup}
heavy cream ^{½ cup}
butter ^{4 ¼ tablespoons}

Dough

active dry yeast ^{1 tablespoon}
whole milk ^{1 ¼ cups}
pastry flour ^{4 ¾ cups} egg ¹
sugar ^{3 tablespoons + 1 teaspoon}
^{plus more for rolling}
vanilla extract ^{¼ teaspoon}
salt ^{½ teaspoon} butter ^{3 tablespoons}

frying oil

Makes 8 to 10 doughnuts

Preparation 15 min Cooking 10 min Rest 3 hours

Maple Caramel Doughnuts

Make the maple caramel

- [1] Heat the maple syrup in a saucepan, and bring to a boil (or about 350°F).
- [2] Heat the cream in a separate saucepan.
- [3] Add the cream to the syrup bit by bit, emulsifying with a whisk. Add diced butter bit by bit, mixing all the while. Set the caramel aside to cool before transferring to a piping bag.

Make the dough

- [4] Dissolve the yeast in warm milk.
- [5] Combine the pastry flour, egg, sugar, vanilla extract, salt, butter, and dissolved yeast and milk mixture. Knead on a floured work surface for 10 minutes. Form a dough ball, cover with a dish towel, and set aside to rise at room temperature for an hour, or until it doubles in volume.
- [6] Punch the dough down and knead once more for about 2 minutes. Cover, and set aside to rise a second time for 30 minutes.
- [7] Using a rolling pin, roll out the dough $\frac{1}{8}$ inch thick. Cut out rounds 2 inches in diameter.
- [8] Arrange the dough rounds on a floured baking sheet and cover with a dish towel. Set aside at room temperature to rise until doubled in size. You will need about 2 hours from the first proof to this last one.
- [9] Heat the oil in a large pot over medium heat. Cook the dough rounds for about 5 minutes per side, or until golden brown.
- [10] Drain the doughnuts, then toss in sugar.
- [11] Using the end of the piping bag, make a hole in each of the doughnuts. Fill with the maple caramel and serve immediately.

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Maple Caramel Doughnuts

A metal suitcase is open, revealing a collection of international food items and kitchen tools. In the top left, there is a bundle of green herbs. Next to it is a package of 'madhi' brand rice. To the right is a large, round, yellow squash. Further right is a long, crusty loaf of bread. In the center, there are several tins of food, including one labeled 'TRICANA' and another 'ANTONEL'. Below these are more food items, including a jar of pickles and a bottle of 'LA FRITA' brand oil. In the bottom left, there is a package of 'Setaro' brand pasta. To its right is a bag of 'FUKUMARU' brand rice. In the bottom center, there is a silver moka pot. To its right is a jar of red cherry tomatoes. Further right is a bag of 'GARBANO PEDR' brand chickpeas. On the far right, there is a metal food mill. The suitcase is filled with a variety of items, suggesting a global culinary theme.

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