



THE J.M. SMUCKER Co

Giant Peanut Butter Glazed Donuts

Prep Time Cook Time Serves Difficulty

45 mins 10 mins 13 N/A

Ingredients

- **Donuts:**

- 1 tsp (5 mL) sugar
- 1/3 cup (75 mL) warm water
- 4 1/2 tsp (22 mL) active dry yeast (2 packets)
- 1 can (354 mL) **Carnation®** Evaporated Milk, Regular

Evaporated Milk

- 1/4 cup (50 mL) Shortening
- 1 1/2 tsp (7 mL) salt
- 1/3 cup (75 mL) sugar
- 2 eggs, beaten
- 4 1/2 - 5 cups (1.025 L- 1.250 L) **Robin Hood®** Best for Bread Flour Homestyle White
- 4 cups (1 L) Oil, Canola or Vegetable
- **Peanut Butter Glaze:**
- 1 cup (250 mL) **Jif®** Creamy Peanut Butter
- 2 cups (500 mL) icing sugar
- 2/3 cup (160 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free

Directions

Step 1:

Dissolve sugar in warm water in large bowl of electric mixer. Add yeast and stir to dissolve. Let stand 10 minutes. Meanwhile, heat milk in saucepan or microwave until warm to the touch. Add shortening, salt and sugar and stir to melt shortening. Cool while yeast stands. Add milk mixture to yeast mixture, along with eggs and 2 cups (500 mL) flour. Mix on low speed and then medium until a loose batter forms. Add flour, 1/2 cup (125 mL) at a time until a smooth ball forms, beating on medium speed in between. Remove dough from bowl and place on floured surface. Knead 1-2 minutes until smooth and satiny, adding enough flour if necessary, to prevent dough from sticking. Place in greased bowl, cover with plastic wrap and tea towel and let rise in warm place, 45 - 60 minutes or until dough has doubled. Punch down on floured surface. Lightly sprinkle 2 baking sheets with flour.

Step 2:

Roll into 12" x 16" (30 cm x 40 cm) rectangle. Cut out dough using a floured 4 1/2" cutter and a 1 1/4" floured cutter for the hole. Place on prepared sheets, cover with tea towels and let rest 15-20 minutes.

Step 3:

Meanwhile, heat 4 cups (1 L) Crisco Oil in deep pot or deep fryer to 350°F (180°C). Carefully place 3 or 4 donuts into hot oil at a time. Cook on 1 side, 25-35 seconds until golden. Flip and continue cooking on other side until golden (about 20 seconds) and donut has an internal temperature of 190°F (88°C). Drain on paper towel lined baking sheets. Cool.

Step 5:

Combine all ingredients in small bowl of electric mixer. Beat until smooth.

Step 7:

Dip donuts in glaze. Enjoy!!!!

To make chocolate glaze, heat 1/2 cup (125 mL) Carnation Evaporated Milk until hot but not boiling. Remove from heat and add 2 cups (500 mL) chocolate chips and let sit until chocolate melts. Stir and dip donuts to glaze.

Images

