

AMERICAN EGG BOARD CULINARY LIBRARY



EASY LEMON BAKED DONUTS

Total Time: 1 Hr. 40 minutes (plus overnight)
Cook Time: 10 minutes
Prep Time: 1 Hour, 30 minutes (plus overnight)

Serves: 12

INGREDIENTS

2 ½ tsp.	active dry yeast
2/3 cup	milk, warmed to 110f°
1 cup	granulate sugar
6	Phil's Non-GMO Free Range large eggs
3 ½ cups	all purpose flour
1 ¼ tsp	salt, divided
¾ cup + 2 Tbsp	unsalted butter, divided and softened
½ cup	fresh lemon juice (about 2 large lemons)
2 Tbsp. lemon zest	lemon zest (about 2 large lemons)

1. In the bowl of a stand mixer, add yeast, milk and 2 teaspoons sugar. Let stand 5-8 minutes, until foamy. Whisk in 3 tablespoons + 1 teaspoon sugar and 3 eggs. Add about half of the flour and 1 teaspoon salt to the bowl. Use a dough hook attachment to mix mixture until dough comes together.
2. Add the remaining flour and mix into the dough. Slowly add ½ cup butter and beat on medium speed, until a smooth dough forms, about 4 minutes.
3. Prepare a bowl with nonstick cooking spray, then place dough in the center of the bowl. Cover with plastic wrap and refrigerate overnight.

4. To make the lemon curd, place 3 eggs, $\frac{3}{4}$ cup sugar, $\frac{1}{4}$ teaspoon salt, lemon juice and lemon zest in a saucepan. Whisk until combined, then place over low heat. Stir constantly, until mixture thickens, about 4-6 minutes. On very low heat, add $\frac{1}{4}$ cup butter and stir until smooth. Strain lemon curd into a bowl and cover with plastic wrap. Allow to cool about 10 minutes, then refrigerate overnight.
5. Flour a flat surface and roll dough about $\frac{1}{2}$ " thick. Use a $1\frac{1}{2}$ " round cutter to cut out donuts. Place on parchment lined baking sheets, about 1" apart. Roll remaining dough together and repeat process to create a total of 32-36 donuts. Cover with plastic wrap and allow to rest about 30 minutes, until puffy.
6. Preheat oven to 375°F. Bake donuts 8-10 minutes, until golden brown.
7. Melt 2 tablespoons butter, then brush onto donuts. Coat with sugar, then poke a hole in the side of each donut.
8. Fill a pastry bag, fitted with a small piping tip, with lemon curd. Pipe about 1 teaspoon of curd into each donut.
9. Serve and store leftovers up to 3 days.

NUTRITION INFORMATION

Per serving: 1/12 of recipe

Food Component	Unit	Rounded
Calories		360
Total Fat	(g)	16
Saturated Fat	g	9
Cholesterol	(mg)	130
Poly Fat	g	1
Mono Fat	g	5
Sodium	mg	240
Total Carbohydrate	g	47
Sugar	g	18
Dietary Fiber	g	2
Protein	g	8
Vitamin A	mcg	160
Calcium	mg	40
Iron	mg	2.2
Vitamin D	mcg	0.7
Folate	µg	80
Choline	mg	80
Potassium	mg	80