

More than 1 hour

Makes about 25

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Ingredients:

Dough:

- 1 cup (250ml) lukewarm milk
- 1 sachet (10g) dry yeast (or 50g fresh)
- 1 Tbsp (15ml) + $\frac{1}{3}$ cup (80g) sugar
- 1 cup (170g) sorghum flour
- 2 cups (300g) cake flour + for dusting
- Pinch salt
- $\frac{1}{4}$ cup (60g) butter, cubed (at room temperature)
- 3 egg yolks

Filling:

- 2 cups (500ml) amasi
- 4 egg yolks
- $\frac{1}{2}$ cup (100g) sugar
- $\frac{1}{3}$ cup + 2 Tbsp (55g) cornflour
- Oil, for deep-frying
- Castor sugar, for dusting

Method

1. Combine milk, yeast and 1 Tbsp (15ml) sugar, and set aside for 10-15 minutes until foamy.
2. Combine remaining sugar, flours and salt in a bowl, and make a well in the centre.
3. Add butter, egg yolk and yeast mixture.
4. Bring together with a spoon to form a rough dough.
5. Tip out onto a floured surface and knead for 8-10 minutes to form an elastic dough.

6. Transfer to a lightly oiled bowl, cover with clingfilm and leave to double in size (45-60 minutes).
7. Heat amasi in a pot over medium heat for 10-12 minutes.
8. Combine egg yolk, sugar and cornflour in a bowl.
9. Pour warm amasi into egg mixture while vigorously stirring.
10. Return to pot and cook over medium heat while stirring for about 15 minutes, until eggs are cooked and mixture is thick.
11. Allow to cool before spooning filling into a piping bag fitted with a wide nozzle.
12. Gently 'knock down' risen dough and roll out to 2cm thick on a floured surface.
13. Cut out dough discs using a 6cm cookie cutter and place on a lined baking tray.
14. Cover with clingfilm and leave to proof for 20-30 minutes.
15. Heat oil in a medium-sized pot on high heat.
16. Deep-fry doughnuts for 3-4 minutes a side until cooked through.
17. Poke a hole into each doughnut and pipe in some filling.
18. Dust with castor sugar just before serving.

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