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Cherry Glazed Cronuts



Ingredients

For dough:

125g bread flour
125g plain flour
150g butter
45ml milk
45ml water
35g sugar
8g dry yeast
4g salt
1pc egg
Cherry filling:

250g cherries
60g sugar
25g flour
3pc eggs
Finishing:

200g icing sugar
50g egg white
Strawberry

Preparation

1. For the dough:
2. Blend the flour, yeast, butter and sugar in a food processor.
3. In a small pan, warm milk and water and set aside.
4. Combine the mixture, milk and the egg and place your dough in a chiller.
5. For the filling:
6. Combine flour, eggs, sugar and cherry and heat.
7. For the glazing:
8.
9. Combine icing sugar, strawberries, lemon and egg white.
10. To make:

11 Get your dough, dust with flour and knead.

12 Fold the dough while brushing off excess flour.

13 Cut the dough in circular shapes and deep fry at 160 C for a minute on each side.

14 Be creative and put together the filling and glaze. Enjoy!

Cooks Note