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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
