

# Kkwabaegi ; cinnamon sugar twist donuts |

**Recipe for 6 portions**

## **Description**

Twist donuts (kkwabaegi) are doughnuts fried in oil and then coated in cinnamon sugar.

## **Note**

Before cooking the donuts make sure the oil is fresh, and make them with care so they taste better.

## **Ingredients**

### Donut

- 330 Gr Flour
- 1 Unit(s) Egg
- 30 Gr Butter
- 30 Gr Sugar
- 200 Ml Milk
- 7 Gr Dry yeast
- 1 Pinch(es) Salt

### Garnish

- 100 Gr Sugar
- 1 Tsp Cinnamon powder

## **Preparation**

- Preparation time **120 mins**
- Preheat your **deep frier** at **375 F°**

### Donut

Melt the butter in a saucepan over medium heat. When the butter is melted, remove from the heat and add the milk, sugar, egg, salt and yeast. Mix well and let stand for 2 minutes. Pour into a bowl. Add the flour then mix with a wooden spoon, knead the dough for a few minutes. Let stand, covered, until dough doubles in volume (about 1 hour).

Put flour on the work surface (cleaned beforehand) then divide the dough into 12 pieces. Roll each piece into a cylinder shape.

Take one cylinder at a time and fold it in half. Glue the two ends together then roll, pinching the two ends to obtain a twist. Let those rest for 20 minutes.

Cook the donuts in your deep fryer until golden brown. Drain on paper towels.

Mix the donuts with the cinnamon sugar in a paper bag.

**Bon appétit!**