***Carnival cruller or doughnuts with jam filling***

Ingredients:

* 490 gramm flour
* 5 gramm cornstarch (corn flour)
* 70 gramm icing sugar
* 80 gramm butter (room temperature)
* 1 vanilla sugar
* 1 egg
* 2 egg yolks
* 4cl rum (36 degree celsius)
* 1 yeast or leaven
* 150 gramm milk (maybe some more!)
* a dash of salt
* some grated lemon and orange rind
* oil for baking (deep fry)

Preparation:

Weigh all the ingredients and let them knead in the cuisinart for 2 minutes on low level and 8 minutes on high level.

The dough should be soft, so the doughnuts will become very fluffy. (This is said by a pastry chef!)

Cover the dough in a bowl and let it rest for a while. The best would be, if the room temperature is about 30 degrees celsius; it is really warm but good for the dough! ☺

Take the dough out of the bowl and cut it into 24 pieces with almost the same size. (one should weigh about 45 gramm)

Now, form them: Try to press it gently with your hands and rotate it (in your hands) until it gets a ball. You also can form it like dumplings!

After that, put the balls on a tea towl which is covered with flour. Be careful to leave some space between the dough pieces because they really get quite big. Cover them with a second tea towel and put it into the oven for 30 minutes (40 degrees celsius).

Then put them into the fridge or on the balcony and so the crullers get a kind of a skin.
Meanwhile you can heat the oil. The best temperature would be 165 degrees celsius. Put the doughnuts into the hot oil for 3 minutes. Then turn them and let them bake for another 3 minutes. You can put the lid on, actually it is better! And be aware that the baking depends on the heat of the oil!

Prepare some paper towels and put the crullers on it to cool down.

If they are cold enough you should fill the doughnuts with apricot jam or vanilla pudding.

At the end, put some icing sugar on it and it is ready to eat!

***Vanilla pudding***

Ingredients:

* 250 ml milk
* 1 vanilla pudding
* 6 tsp sugar
* about 100ml egg liquer

Give some milk in a bowl and stir it with the pudding powder. Heat the rest of the milk with the sugar. Then fill in the vanilla pudding powder. Let it cool down!

After that stir in the egg liquer. If you don’t like the egg liquer refund it with milk!

Have fun and enjoy,

Gudrun! ☺