

CopyCat Dunkin' Donuts French Crueller

Ingredients

French Crueller:

1 cup water

1/3 cup unsalted butter

1 tablespoon sugar

1/4 teaspoon salt

1 cup all-purpose flour

3 large eggs

1-2 egg whites, slightly beaten

vegetable oil for frying

Donut glaze:

1 1/3 cup powdered sugar

1 teaspoon vanilla extract

1 teaspoon honey

3 – 4 tablespoons water

Directions

Bring the water, butter, sugar, and salt to a boil and remove from heat.

Stir in the flour until a smooth dough forms.

Let it cool for about 15 minutes before adding the eggs and egg whites one by one.

Once the dough is ready, cut small squares of parchment paper 4 by 4 inches.

Fill a piping bag with the dough, use a very large star tip a Wilton 199 or an Ateco 869 are recommended.

Fill a pot with vegetable oil, at least 4 inches deep.

Heat the oil to 370 degrees and check with a small drop of dough. the dough should bubble and cook rapidly.

Pipe each donut on a piece of parchment paper.

Depending on the size of your pot, fry the crullers in small batches.

Place each cruller in the hot oil, facing parchment paper up.

Cook for about 1 to 2 minutes on each side, the pastry should brown. Should the donut begin to burn remove the donut, and turn down the heat. But don't worry, the lightly burnt ones are also delicious with the glaze.

Place each donut on a cooling rack before glazing.

Make the glaze by mixing the ingredients with a hand mixer.

Dip each cruller in the glaze and place it on the rack.