



## MALVA DOUGHNUTS

### INGREDIENTS

Doughnuts:

- 4 tsp Butter
- 1 cup Sugar
- 2 Eggs
- 1 tbsp Apricot jam
- ½ cup Milk
- 1 tsp Bicarbonate of soda
- 1 tsp Vinegar
- 1 cup Flour
- A pinch of salt

Soaking Liquid:

- 200ml Wild Africa Cream
- 2 tbsp Sugar
- 50g Butter
- 1 tsp Vanilla extract

### METHOD

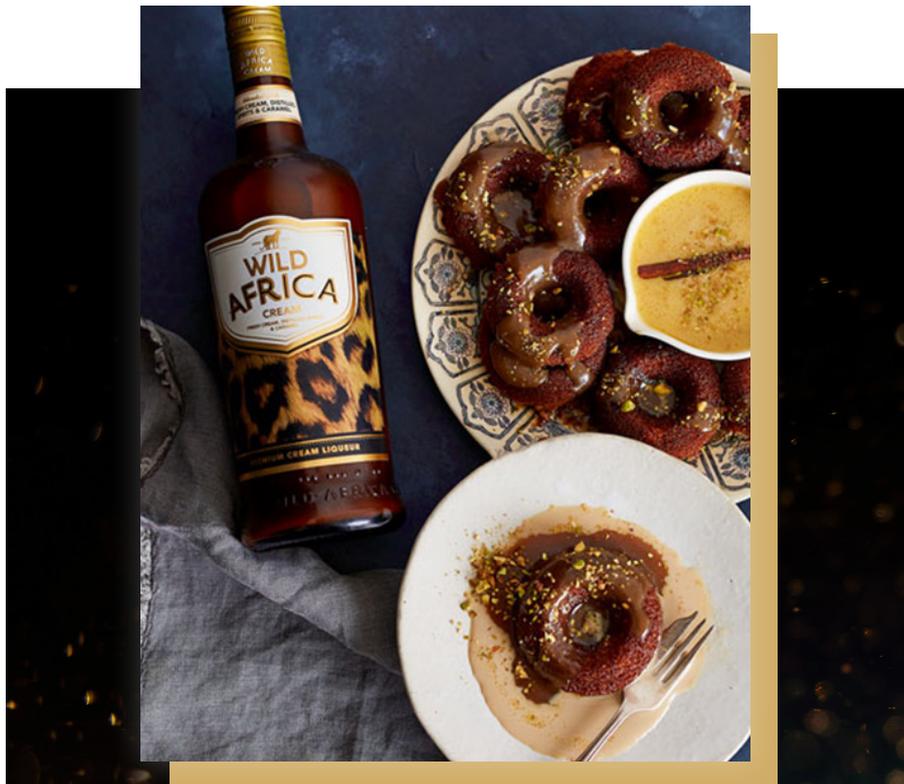
Doughnuts:

Preheat the oven to 180°C. Beat together the butter and sugar until smooth and pale. Add the eggs one at a time to the butter and sugar mix, making sure they are incorporated fully,

then mix in the jam. In a jug, mix together the milk, bicarbonate of soda and vinegar. In a separate bowl, mix the flour and salt together. On the mixer, alternate adding the milk and flour, until a smooth batter is formed. Grease the doughnut tray (if you do not have a doughnut tray you can use a muffin tray), and pour the batter in about 5mm below the top of the doughnut hole. Bake the doughnuts for 15 minutes until golden brown on top. To check if it's done, insert a skewer into a doughnut, if it comes out clean, they are done!

Soaking liquid:

Mix together the Wild Africa Cream, sugar, vanilla and butter in a saucepan and bring to a gentle simmer on a medium heat on the stove. Heat until butter is melted and alcohol has evaporated a little, about 7-10 minutes. Remove the doughnuts from the pan after they have cooled for about 5 minutes and place them in a shallow dish. Drizzle with the soaking liquid and serve warm. Optionally serve with vanilla ice cream or custard.



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

**#NO**  
NO ALCOHOL MAY BE SOLD TO  
PERSONS UNDER THE AGE OF 18.   
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