



## Raspberry-Filled Doughnuts



### Glaze:

1 c butter  
6 c powdered sugar  
4 t vanilla  
3/4 c hot water

### Filling:

2 c raspberries  
1/2 c water  
1/4 c sugar  
1 T cornstarch

### Doughnuts:

2 T yeast  
1/4 c warm water  
1/2 c sugar, divided  
1 1/2 c lukewarm milk  
1 t salt  
2 eggs  
1/3 c shortening  
5 c flour  
vegetable oil for frying

### To make filling:

Combine raspberries, 1/3 cup water and sugar in saucepan. Bring to a boil over medium heat. Turn heat to medium/low and simmer for 20 minutes. Remove from heat and strain through a fine-mesh strainer. Return strained mixture to saucepan. Dissolve cornstarch in remaining water and add to mixture in saucepan. Bring to a boil over medium heat, whisking occasionally. Turn heat to low and simmer for 5 minutes. Remove from heat and cool completely.

### To make doughnut dough:

Mix yeast and 1 teaspoon sugar with water. Let bubble, 5 minutes or so. Add milk, salt, remaining sugar, eggs, shortening, and 2 cups flour. Whisk until combined. Add remaining flour and knead until dough is smooth. Place in large oiled bowl and let rise until doubled in size, 50-60 minutes. Roll on lightly floured surface until dough is 1/2-inch thick. Cut doughnuts with round cutter (with no hole in the center) and place on baking sheet, leaving plenty of room for doughnuts to rise. Cover with cloth. Let rise until doughnuts double in size, 30-40 minutes.

### To make glaze:

Melt butter and whisk in remaining ingredients until smooth. Glaze should be runny.

### To cook doughnuts:

Heat oil over medium/low heat. Fry doughnuts in hot oil for 60-70 seconds each side or until golden. Remove from oil and drain on paper towel. Immediately immerse in glaze. Let sit on cooling rack for a few minutes. Dunk in glaze again. When cool enough to handle, squeeze raspberry filling into center of doughnut using pastry bag with star tip or squeeze bottle.