

Candied Maple Bacon Donut



These do take a bit of time...but they are well worth it! This recipe makes 12 DONUTS
If you are looking for a quicker way to make these donuts - buy a dozen regular glazed donuts and just re-dip them in the maple glaze!

DONUT INGREDIENTS

2 tablespoons water, warmed
1.25 oz envelope fast-rise yeast
3/4 cup whole milk, warmed
1/4 cup granulated sugar
1/2 teaspoon salt
1 large egg
3 tablespoons shortening or lard
2 1/2 cups all-purpose flour
vegetable oil or peanut oil, for frying

MAPLE GLAZE INGREDIENTS

1 1/2 tablespoons whole milk (possibly more)
2 tablespoons pure maple syrup
1/2 teaspoon maple extract
2 cups powdered sugar

CANDIED BACON INGREDIENTS

1 lb center cut bacon
2/3 cup brown sugar
2 teaspoons freshly cracked black pepper
1 teaspoon kosher salt

Directions for the Donuts:

- 1 - In the bowl of your stand mixer with the paddle attachment (or a large bowl if you are going to knead the dough by hand), whisk together yeast and warm water and let stand for 5 minutes.
- 2 - Add milk, sugar, salt, egg, shortening, and 1 cup of flour. Mix on medium low for 2 minutes, then switch to the dough hook. Slowly add the remaining 1-1/2 cups flour a half a cup at a time. Once you have added all the flour, knead on medium for 2-3 minutes, until dough no longer sticks to the bowl. Turn up the speed to medium high and continue to knead dough for 3-4 minutes, until dough is smooth.
- 3 - Transfer dough to a greased bowl and cover with a slightly damp tea towel. Place bowl in a warm area (or a preheated oven to 200 degrees and then turned off) for about one hour. Dough is ready when it has doubled in size.
- 4 - Transfer raised dough onto a lightly floured surface and carefully roll out till it is 1 inch thick. Cut out doughnuts with a floured 4 inch biscuit cutter and then cut out the center of each donut with a floured 1-2 inch biscuit cutter.
- 5 - Place donuts and donut holes on a lightly floured cookie sheet and cover again with a slightly damp tea towel. Place in a warm area (or a preheated oven to 200 degrees and then turned off) for about one hour. Dough is ready when it has doubled in size.
- 6 - Heat oil in a large, deep skillet or deep fryer to 350 degrees.
- 7 - Once oil is hot, working with 4-6 donuts at a time, carefully drop donuts into oil. Fry for 1 to 2 minutes, or until golden brown and flip and fry the other side.
- 8 - Remove and drain on a paper towel (or newspaper) lined plate. Continue this process until each donut has been fried.

Directions for the Maple Glaze:

- 1 - Place wax paper under a wire rack to collect any drippings for an easy clean up. Then, in a small bowl whisk together milk, maple syrup and maple extract. Add powdered sugar, whisking until smooth. If icing is too stiff, add a teaspoon of milk at a time until desired consistency is reached.
- 2 - While the donuts are still warm, dip the tops of each donut and donut hole into the icing and transfer to a wire rack and let set for 5 minutes. Save any remaining frosting to drizzle on top of the completed donut.

Directions for the Candied Bacon: (If you have never had candied bacon before, it's worth making all by itself. But once you put it on top of a fried donut dipped in maple glaze? Whoa, Mama!)

- 1 - Preheat the oven to 375°F. Line a large cookie sheet with aluminum foil, and position a cooling rack on top of pan. Lightly spray the rack with non-stick spray (or grease with oil).
- 2 - Combine the brown sugar, black pepper and salt in a shallow plate/dish. Press each side of each slice of bacon firmly into the spiced sugar to coat well.
- 3 - Arrange the slices of bacon on top of the rack in a single layer. If there is any sugar remaining in the dish, sprinkle it on top of the bacon slices evenly.
- 4 - Bake until the bacon is crisp and the sugar is bubbly, about 20 minutes. Let cool for 5 minutes and then cut each strip in half.
- 5 - Arrange candied bacon on top of donuts and drizzle the top with any remaining maple glaze. Serve immediately!

October 14th is National Dessert Day