

FML

Food's my life!

Citrus Ricotta Doughnuts

1 ½ cups plain flour

½ cup caster sugar (or a tad more to your liking)

4 tsp baking powder

¼ tsp salt

500g smooth ricotta cheese

4 eggs at room temperature

Grated zest of 1 lemon

Grated zest of 1 orange

1 ½ tsp vanilla extract

Icing sugar for dusting

Vegetable oil for frying

1. Combine flour, sugar, baking powder and salt in a large bowl and whisk to mix all dry ingredients thoroughly
2. In another bowl, whisk together ricotta, eggs, vanilla and citrus zest until blended completely
3. Pour wet ingredients into dry ingredients and mix until just combined
4. In a small saucepan, heat vegetable oil (enough to deep fry) to approx. 175 degrees Celsius. You don't want the heat to be too high, or else the outside of your donuts will brown too quickly and the inside won't be cooked through. Fry for about 5 minutes, turning often to ensure even browning
5. Remove donuts from the oil and sit on paper towels to drain. Repeat the process until all the batter is cooked
6. Dust with icing sugar and serve immediately (while still warm)