

THYME & TEMP

FRENCH CRULLERS

12 CRULLERS
1.25 HOURS

INGREDIENTS

CRULLERS

1 cup water
8 tablespoons unsalted butter (1 stick)
1 1/2 teaspoons sugar
1/2 teaspoon salt
1 cup all-purpose flour
4 eggs
Vegetable oil, for frying

GLAZE

2 cups powdered sugar
1/2 tbsp milk
1 tsp of any extract or juice
(i.e. lemon, vanilla, orange)

INSTRUCTIONS

CRULLERS

Combine the water, butter, sugar, and salt in a large saucepan and bring to a rolling boil over medium-high heat. Reduce the heat to moderate. Add the flour all at once and stir vigorously with a wooden spoon until a tight dough forms and pulls away from the side of the pan, 2 minutes. Remove the pan from the heat.

Scrape the mixture into a standing mixer fitted with a paddle attachment and mix at medium speed. With the mixer running, and adding 1 egg at a time, add 3 of the eggs. Mix until the eggs are completely incorporated. The dough should be thick, but should fall slowly and steadily from the beaters when you lift them out of the bowl. If the dough is still clinging to the beaters, add another egg and mix until completely incorporated.

Line a sheet pan with parchment paper. Using a pastry bag (or the make-shift freezer bag version) fitted with a large star tip, pipe the dough onto the sheet pan in rows of 2 1/2-inch rings. Place them in freezer for 30 minutes to make them easier to handle and hold shape while adding to the oil.

Pour the vegetable oil into a large pot to a depth of 2 inches and heat to 325 degrees F. Working in batches, lift the dough circles off the sheet pan and carefully slip them into the oil. Fry, turning once, until lightly browned. Drain the crullers on a cooling rack with a paper bag underneath to catch the drippings.

While still warm, spoon glaze over crullers until covered. Again, allowing the bag to catch the excess.

Allow a few moments to set and then serve.

