

## Dulce de Leche Doughnuts

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Ingredients:

3/4 cups warm milk (100°F to 110°F)  
1 (.25 ounce) packet active dry yeast  
1 Tbsp softened unsalted butter  
1/3 cup sugar  
1 egg  
2 1/2 cup flour  
1/2 tsp salt  
1 (14 oz.) can of sweetened condensed milk



In a small bowl, warm 1/4 cup of the milk to between 100 and 110°F. Heat in the microwave for 30 seconds and then at 10 second intervals, using a thermometer to measure the temperature. If the milk is too cold, the yeast won't activate, but if it's too hot, the yeast will die.

Sprinkle the yeast and about a teaspoon of the sugar over the warm milk and let sit for 10 minutes until foamy.

Combine the remaining milk and sugar with the butter. Stir in the egg. Add the flour and salt and stir until a dough forms. Then knead by hand on a floured surface or in a mixer with a dough hook for 5 minutes.

Place dough in a large, greased bowl, cover, and let rise for 1 hour until doubled in size.

Roll dough out onto a lightly floured surface to about a 1/2 inch thick. Cut into desired shapes with cookie, doughnut, or biscuit cutters. Re-rolling the dough may cause it to become tough, so try to cut out as many as you can the first time.

Bake doughnuts on parchment paper at 375°F for 7 to 8 minutes. Let them cool on a wire rack.

Meanwhile, pour the sweetened condensed milk into a very large microwave-safe bowl. You need a bowl with tall sides because the milk will bubble quite high as it caramelizes. Cook it for 2 minutes at half power and then whisk. Continue cooking at half power for 2 minutes at a time, and whisking in between, until the milk reaches a rough, curdled appearance (don't worry - it will smooth out once whisked), about 10 or 12 minutes total cooking time, until it reaches a thick consistency and a light brown color.

Carefully dip the top of the doughnuts into the warm caramel and place on parchment or waxed paper to cool. If you want to add sprinkles, do so immediately, before the caramel begins to harden.

Store covered. The topping will stay a little sticky, so use parchment paper to separate layers.