

# CORRADOT

PROVANDO E RIPROVANDO....



Soft donut with Orange and Greek Yogurt

Simple, good and fragrant dessert. Suitable for breakfast and a delicious snack. It is also quick to prepare, with the ingredients ready and weighed in 5-7 minutes it goes into the oven.

What more do you want?

## Ingredients

- A mold of 24 cm or more. Nonetheless, otherwise the dessert is too high and the internal cooking is not the best. I used a donut mold, but any shape is fine as long as it is wide.
- Electric whips.
- Oven turned on at 180 degrees, or slightly more if static oven
- 290 g of granulated sugar
  - 300 g of flour
  - 2 large eggs
  - 280 g of thick Greek yogurt. Classic yogurt is no good.
  - 1 sachet (16 g) of baking powder
  - 180 ml of seed oil, peanut for me
  - 70 ml of orange juice - the grated peel of 2 large oranges, the most fragrant possible

## Execution

- 1 - Add the yeast to the flour and sift everything. It is essential to avoid lumps in the dough
- 2 - Scrape the peel of the two oranges. Keep aside
- 3 - Squeeze one or two oranges, to obtain 70 ml of juice. No more or the dessert will be soggy
- 4 - Add half a vial of vanilla extract to the juice
- 5 - add a pinch of salt and mix to make it melt. Keep it all aside.
- 6 - Grease and flour the mold.
- 7 - In a large bowl break the two eggs and pour the sugar.
- 8- Work with the electric whisk for 4-5 minutes, in order to incorporate air and make the cake very light.
- 9 - Add the orange juice and work a little with a whisk to incorporate it
- 10 - Add the yogurt and work with a whisk to mix well

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- 11 - Add the oil and work with a whisk
- 12 - Add the flour 3-4 times and work well with a whisk, in order to avoid lumps
- 13 - Put away the electric whisk, add the grated orange peel and incorporate with a normal spoon or a pot licker, because if you use the electric whisk the grated peel will remain all on the whips. I know it.
- 14 - Pour the mixture into the mold and let it rest for a few minutes to let the air bubbles emerge. In the meantime, tidy up the mess in the kitchen. I know it.
- 15 - Bake for 50 minutes45-50 min at 175-180 Celsius - - It depends from the oven -  
First time is for tuning, but anyway better a soft cake than a crunchy one
- 16 - Remove from the oven and leave to rest for 5 minutes, the draft will be easier.
- 17 - Do not taste the dessert until it is cold, resist.

**It is a delicious doce, they will compliment you, which increases self-esteem**