

# Salt and Serenity

## Pomegranate Sugar-Dusted White Chocolate Doughnuts

Makes 16 doughnuts

The doughnut dough recipe for these treats comes from Anna Olsen, on her Food Network Show, “**Bake with Anna.**” The idea of filling them with white chocolate ganache and then rolling them in pomegranate sugar comes from the genius mind of Chef Lynn Crawford! I have adapted their recipes slightly.

### Pomegranate Sugar

1 cup white sugar  
2 tablespoons pomegranate juice

### White Chocolate Cream Filling

6 ounces good quality white chocolate, finely chopped (do not use white chocolate chips)  
¼ cup 35% cream

½ cup 35% cream

### Doughnut Dough

⅔ cup warm homogenized milk, just above body temperature (105° F)  
2 ¼ teaspoons (1 package) instant dry yeast  
⅓ cup sugar  
3 eggs at room temperature  
3 ½ cups all-purpose flour  
1 teaspoon salt  
½ cup unsalted butter at room temperature  
vegetable oil, for frying

1. In a small mixing bowl combine the sugar and juice together. Spread evenly on a baking sheet and allow to dry at room temperature over night. Pulse pomegranate sugar in food processor for about 30 seconds and store in a sealed jar.
2. Place the chocolate in medium sized bowl. Set on top of a pot of hot water over low heat. Mix until smooth. Remove from heat and stir in ¼ cup 35% cream in 2 batches. Set aside to cool. Whip remaining ½ cup 35% cream until stiff peaks form. Fold cream into melted chocolate. Cover and refrigerate until ready to use. Can be made a day ahead.

3. Add the milk, yeast, sugar and eggs to a bowl and blend slightly. Add the flour and salt and blend by hand or in a mixer fitted with the dough hook attachment. Immediately start adding the butter a bit at a time and continue to mix until the dough comes together. If using a mixer, continue to knead the dough until smooth and elastic, about 5 minutes and if mixing by hand, once the dough becomes too difficult to stir, turn it out onto a lightly floured surface and knead by hand until smooth and elastic. Place the dough into a lightly oiled bowl, cover the bowl with plastic wrap and let rise for at least 2 hours, or chill and let rise overnight.
4. Turn the risen dough out onto a lightly floured surface and roll it out to 1/2 inch thickness. Use a 3-inch cookie cutter to cut out 12 doughnuts, re-rolling the dough if needed. Place the doughnuts onto a parchment-lined baking tray, cover the tray with plastic wrap and let the doughnuts rise for 45 minutes, if using room temperature dough or for an hour if using a cold dough.
5. Pour the oil into a tabletop deep fryer (following manufacturer's instructions) or into a large, deep pot so that it is only filled about 3 inches. Heat the oil to 350° F (use a candy thermometer if cooking doughnuts in a pot). Have a baking tray lined with paper towel, with a cooling rack placed over it. Place a doughnut onto a slotted spoon and lower gently into the oil. Fit in as many doughnuts as you can, but with enough room that they have at least an inch between them. Fry the doughnuts for about 3 minutes, then flip over the fry for another 3 minutes. Use your slotted spoon to remove the doughnuts onto the cooling rack to drain.
6. Fill a disposable piping bag, fitted with a medium sized plain tip, with the white chocolate cream. Place the piping bag tip in the side of the doughnut and squeeze gently to fill doughnut. Be careful not to overfill. Roll the filled donuts in the pomegranate sugar.