



**MAINE
BICENTENNIAL
COMMUNITY
COOKBOOK**
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Chocolate Stout Donuts

Amber Lambke-Skowhegan, Somerset County

These outrageously good donuts were developed at a past Kneading Conference by Jenn Sheridan, using Maine Grains flour and local stout. The Kneading Conference is an annual convergence of bakers, millers, oven builders, and grain enthusiasts in Skowhegan. Much magic is created, recipes are developed and shared, and good bread is had by all.

2 tablespoons butter
2 ounces semi-sweet chocolate
chips or chunks
2 eggs
 $\frac{2}{3}$ cups sugar
1 cup stout
1 teaspoon vanilla
 $3\frac{1}{4}$ cups flour (we use Maine Grains Sifted
or Pastry Flour)
2 tablespoons cocoa powder

1 tablespoon
baking powder
 $\frac{1}{4}$ teaspoon salt
Fat/oil for frying

Glaze:

8 ounces powdered sugar
3 to 4 tablespoons stout (or milk,
buttermilk, or water)

Melt butter and chocolate together in microwave for 30 seconds, checking and stirring every 10 seconds.

Combine eggs and sugar in a large bowl, and stir till combined. Add stout, vanilla, and chocolate/butter mixture.

Combine all dry ingredients in a separate bowl. Add dry to wet $\frac{1}{3}$ at a time. When batter forms, refrigerate for 10 to 20 minutes to help stiffen the dough.

In a fryer or deep pot, heat oil/fat to 370 degrees.

Generously flour your work surface, your hands, and a cutter and rolling pin. Place dough on your work surface, and gently roll out to $\frac{1}{2}$ -inch thickness. Cut donuts with floured cutter, using a 1-inch cutter for donut holes.

Gently place donuts/holes in fryer. BE CAREFUL of splatters! Fry for 45 seconds each side, flipping with tongs or a slotted spoon. The holes will generally turn themselves. Do not overcrowd or overcook the dough is dark so it can be hard to tell.

If desired, mix together powdered sugar and stout (or other liquid) to form a glaze, and drizzle over donuts before serving. Enjoy!



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