

# MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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## **Pineapple Doughnuts**

### *Ingredients:*

4 1/2 cups all-purpose flour  
2 1/2 cups confectioner's (powdered) sugar  
1 20 oz. can pineapple (diced or tidbits)  
1 14 oz. can coconut milk (light is an option)  
1 cup sugar  
2 eggs  
1 egg yolk  
1 tsp. salt  
1 tsp. cinnamon  
1 tsp. baking powder  
1/2 tsp. baking soda  
1/2 tsp. ground cloves  
Oil for frying

### *Directions:*

1. Strain the juice from the can, and set in pot over medium low heat. Should be about 1 cup. Reduce over low heat for about 5-10 min or until you have approximately 2/3 of a cup.
2. In a large bowl, whisk together the flour, salt, cinnamon, baking powder, baking soda and ground cloves.
3. In a separate large bowl or in the bowl of your stand mixer with paddle attachment, add the eggs and egg yolk and beat until it lightens in color. Add the sugar, 1/3 cup of your pineapple syrup and 3/4 cup of coconut milk and mix together until fully integrated.
4. With your mixer on slow or by hand, add the flour mixture 1/2 cup at a time. Allow the first half batch to be wet before adding the next. Once you've added about 3 cups of the flour, add 3/4 of the pineapple from the can. Continue to add the flour mix. What you are looking for is something about the consistency of heavy biscuit dough. It should be the entire amount of flour; however, you may need to stop around 4 cups or add some more.
5. Once the dough is completely mixed, turn it out on a well-floured surface. Using a floured rolling pin, roll the dough about 1/2 inch thick. Using two sizes of circular cutters, cut out the doughnuts. You should be able to squeeze about eight out of the first roll. Place the doughnuts on parchment paper, silpat or other non-stick surface. Knead the excess dough and then roll and cut as before.

6. In a large dutch oven or fryer, heat oil to 360F. Once the oil is to temperature, add two to three doughnuts to the oil. (Gently place them: If you drop them, very hot substances may splash and burn you!) Once in the oil, the doughnut should drop to the bottom and then slowly rise to the surface. Let fry for about 2 to 3 min per side or until golden brown. You can flip them and remove them by sticking the end of a wooden spoon through the doughnut hole. Place on a rack or paper towels to drain and cool. Let the oil return to 360F before continuing to the next batch.

7. In a bowl, whisk together the remaining pineapple syrup, 1/2 cup of coconut milk and the powdered sugar. The result should be a sweet, tropical-smelling glaze. It shouldn't be too thick. Dip each doughnut in the glaze and let rest on a rack for at least 10 min to allow the glaze a chance to soak in. Best served warm. Enjoy!