



RECIPE: CHRISTOPHER ST.ONGE - PHOTOGRAPHY: ROB FIOCCA

PUMPKIN PIE-SPICED MAPLE BACON DOUGHNUTS

Maple, Bacon & Doughnuts - Oh my!
You can't go wrong with any *of* these ingredients alone - and less so combined. Not *for* the faint *of* heart! Seriously.

INGREDIENTS

10 slices bacon
1 tbsp dry, instant yeast
2 cups all-purpose flour
2 tbsp sugar
3/4 cup milk, room temperature
1 egg, lightly beaten, room temperature
1/2 tsp pumpkin pie spice
1/4 tsp salt
vegetable oil for frying
1/4 cup DRIP Maple Syrup
1 cup icing sugar

DIRECTIONS

Fry bacon over medium heat until browned and crispy. Blot bacon with paper towels to drain and remove to a rack to cool. Reserve 2 tbsp of bacon drippings from pan.

In a large mixing bowl dissolve yeast into 1/4 cup lukewarm water. Whisk in egg, milk, and bacon fat. In a separate bowl, combine flour, sugar, salt and pumpkin pie spice. Slowly add flour mixture to wet ingredients, stirring until fully incorporated. Cover bowl with a clean tea-towel and let dough rise in a warm place for two hours.

Punch down dough in bowl. Turn out onto a lightly floured surface and knead dough for 3-4 minutes, or until smooth and elastic. Roll out dough 1/2 inch thick and cut into ring shapes with a 3-1/2 inch, and 1-1/2 inch round cookie cutters. Using hands, gently transfer doughnuts to a parchment lined cookie sheet. Place in a warm spot and allow to rise for 45 minutes.

Into a large saucepan or deep-fryer, pour oil to a depth of 3 inches. Heat to 350°F (180°C.) Using a metal spatula, carefully lower doughnuts one at a time into the hot oil, cooking in batches of two or three. Fry, turning over midway through, until doughnuts are golden, 3-4 minutes total. Remove with a slotted spoon; place on baking racks to cool.

Tear bacon into chunks roughly 1/2 inch square.

In a small bowl, combine syrup with icing sugar. Working with one doughnut at a time, hold level to top of glaze and dunk top of doughnut into glaze. Invert onto rack allowing excess glaze to drip down sides. Repeat with remaining doughnuts. Divide bacon between glazed tops and allow glaze to set, about 30 minutes.

Recipe yields 12 doughnuts