Kazakh Baursak recipe (Kazakh donut)

Recipe by Shayan

Course: Desserts / Cuisine: Kazakh / Difficulty: Easy

Servings 4 servings
Prep time 1 hour 15 minutes
Cooking time 15 minutes
Calories 315 kcal

Ingredients

1 tablespoon yeast
1/4 cup warm milk
1/4 cup water
1 tablespoon sugar
1 tablespoon butter or vegetable oil
¼ teaspoon salt
1 egg
2 cups flour
2 cups vegetable oil for frying

Directions

1 Heat 1/4 cup of milk and 1/4 cup of water (just make them warm.)
2 Pour warm milk and water in a bowl.
3 Add 1 tablespoon of yeast to them and let it rest for 15 minutes.
4 Add 1 tablespoon sugar, 1 tablespoon butter or vegetable oil, and ¼ teaspoon salt to the bowl and stir them.
5 Add 1 egg and stir.
6 Pour 2 cups of flour step by step (do not pour whole flour) and combine them to make a dough. Continue pouring flour till making the dough.
7 Grease a bowl and put the kneaded dough in it. Cover the bowl with plastic wrap and put a cloth on it. Let it rest in a warm place for 45 minutes.
8. After 45 minutes, transfer the dough on the floured surface. Then sprinkle a little flour on dough and make it thinner into 0.5 cm.

9. Cut the dough into circular pieces or any shapes you prefer.

10. Heat 2 cups of vegetable oil in a pan, then drop dough pieces into the oil. The heat under the pan should be medium.

11. When the color of the Baursak changed to a golden brown, turn it to another side and fry it too.

12. Place fried Baursak on the paper towel.

Notes

- If you want to serve it as sweet, sprinkle sugar on it or pour the melted chocolate.
- Baursak can be served with jam or honey, or salami.