

Recipes 

Croughnut Craze: Peanut Butter and Jelly Croughnuts

Monday, June 24, 2013

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June 24, 2013 (CHICAGO) (WLS) -- Croughnuts- doughnuts made with croissant dough- are all the rage right now. In New York City people line up for hours to buy them, an online community devoted to croughnuts was created, and some people are selling them on Craig's List for \$40 apiece.

Gur Sweets Bakery began selling its own version earlier this month in response to customer demand for the much-coveted pastry. The first available flavor is rose with vanilla crème filling and there will be new flavors introduced regularly, such as strawberry with mango filling. The reason they are sold in such limited quantities is because it takes up to three days to make a traditional croughnut. You need to roll out the dough and let it relax multiple times. Because croughnuts are made with croissant dough, they can be very difficult to make without a pastry degree!

BAKING TIPS:

You can use any flavor jelly in the filling feel free to get creative!

Peanut butter and jelly are great, kid-friendly flavors. If you're looking for an activity to do with the kids during summer vacation, you can let them help you roll out the dough, fill the croughnuts once they're fried and decorate with sugar and crushed peanuts.

When you're frying the croughnuts in oil, keep a close eye on them they cook quickly! When they are finished, they'll float to the top of the pan.

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Peanut Butter and Jelly Croughnuts

Ingredients:

Vegetable oil
1 can refrigerated crescent dinner rolls
1/2 c. jelly (any flavor)

2 tbsp. ground peanuts
 1/2 c. sugar
 1 tbsp. peanut butter
 1 c. powdered sugar
 Milk
 Additional peanuts for garnishing

Method:

In deep fryer or heavy saucepan, heat oil over medium heat to 350°F.

Separate crescent dough. Firmly press down on the perforations to seal. Roll out and fold in half widthwise to make tall stack. Repeat.

To make crouhnuts, use doughnut cutter. Cut out about 2-3 crouhnuts. Gather scraps and repeat.

Fry doughnuts in hot oil 1 1/2 minutes on each side or until deep golden brown and cooked through. Drain on paper towels. Cool 5 minutes.

Place jelly in decorating bag fitted with tip, and pipe some of the jelly into each crouhnut.

Roll each crouhnut in the sugar and peanut mixture.

In small bowl, mix powdered sugar, peanut butter and enough milk for spreading consistency. Spread on tops of doughnuts and garnish with chopped peanuts

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