

## Name

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## Recipe Title

Tropical Pineapple Upside-Down Doughnuts with Toasted Coconut Ice Cream

## Recipe Ingredients

### Dough:

- 4 cups all-purpose flour
- 1/4 cup & 1 teaspoon granulated sugar
- 1/2 oz packet active dry yeast
- 1/2 cup warm water
- 3/4 cup whole milk
- 1/3 cup vegetable shortening
- 1 teaspoon kosher salt
- 2 teaspoon vanilla extract
- 2 large eggs

### Topping:

- 1/2 stick unsalted butter
- 1/2 cup packed brown sugar
- 2 tablespoons dark rum
- 1/2 teaspoon kosher salt
- 12 canned pineapple slices, drained

### Glaze:

- 4 cups confectioners' sugar
- 1/4 cup & 2 tablespoons whole milk
- 1 teaspoon pure vanilla extract
- 12 maraschino cherries, drained

### Ice cream:

- 2 cups heavy cream, chilled
- 1 can sweetened condensed milk
- 1 cup coconut milk
- 1 cup coconut flakes

## Recipe Instructions

### Doughnut Instructions:

1. Make dough: Combine 1 teaspoon of sugar and the yeast. Pour in warm water and whisk. Let this mixture stand until foamy.
2. In a small saucepan, combine milk and shortening over medium heat until shortening has melted. Remove the pan from heat and whisk in 1/4 cup of sugar and salt until dissolved. Let cool for a couple minutes, then whisk in vanilla and eggs until smooth. Add the yeast mixture and whisk to combine. Add the flour and stir until dough comes together.

3. Lightly flour a flat surface and knead dough until smooth, around 8-10 minutes. Lightly grease a large bowl with shortening and place it in the bowl. Cover with plastic wrap and let stand until it doubles in size, about 1 hour.
4. Line two large baking sheets with parchment paper.
5. Melt 2 teaspoons of the butter in a large nonstick skillet over medium heat. Add 1/4 cup brown sugar, 1 tablespoon of vanilla. Stir until sugar has dissolved. Add 6 pineapple slices to the pan in an even layer until rings are well caramelized, about 10 minutes.
6. Remove skillet from heat and transfer pineapple rings to one of the baking sheets, spacing them evenly apart. Repeat with remaining topping ingredients and another 6 pineapple rings.
7. On a lightly floured surface, roll out dough to a 12 by 14-inch rectangle, around 1/2 inch thick. Using a 3 1/2-inch round cutter, then use a 1-inch round cutter to punch out the center of each round. Place pineapple ring on top of dough circle and wedge edges of the doughnut ring to attach to pineapple ring. Place doughnut on the baking sheet, pineapple side down. Repeat with remaining pineapple rings, then let stand until puffy, around 20 minutes.
8. Fill a large saucepan with vegetable oil to a depth of 2 inches. Heat oil over medium-high heat to 350 degrees. Line a baking sheet nearby.
9. As the oil heats, make the glaze. In a microwave safe bowl, mix the confectioners' sugar, milk, vanilla and microwave oil. Set aside and keep warm.
10. Using scissors, cut parchment around each doughnut. Lower the doughnut into the oil, paper-side down. Repeat with remaining doughnuts, frying at once. Fry doughnuts, removing the parchment as it releases naturally from the doughnuts, until bottom side is golden brown. Carefully flip doughnuts and fry for two more minutes on the other side, until golden brown. Transfer doughnuts to the prepared baking sheet, then them on a wire rack to cool, pineapple side-up. Repeat to fry remaining doughnuts, in batches of two.
11. While the doughnuts are hot, drizzle glaze over them. Let cool completely until glaze sets, about 15 minutes. Rest 15 minutes each doughnut.
12. Finally, remove skewer by rotating it slightly then pull it out from doughnut.

**Ice cream:**

1. In a large bowl, whip the cream until soft peaks form.
2. Add sweetened condensed milk and coconut milk, then whip until smooth.
3. In a pan over medium heat, toss coconut flakes until slightly browned. Toss toasted coconut into cream mixture, then mix well.
4. Transfer mixture into a baking pan or bowl, then freeze.
5. Add a scoop of frozen ice cream to a plate with a pineapple upside-down doughnut and enjoy!

\*For the live virtual demonstration, the ice cream to go with the finished doughnut would be pre-made by the baker (me) due to the time it takes to freeze. One batch can be made live on screen to show the process to viewers. Same thing goes for doughnut dough, should there not be enough time to let the doughnuts rise, one prior to the show that would be used to fry for the final treat and one made live on screen for viewers.