

# Pressure Fryer Favorites: **GLAZED CRONUTS**

## Sweet!

Time to introduce this trendy and unique spin on the stalwart glazed doughnut.

## *Chef's Hint*



Refrigerate well before frying for a lighter-color end product. Frying in solid shortening will reduce oiliness when holding at room temperature.

## Ingredients

- 2 8 oz packages refrigerated crescent roll dough
- 2 Tbsp all-purpose flour
- 9 oz bittersweet chocolate, chopped
- 1 cup heavy whipping cream

## Prepare In

320 Series open fryers  
340 Series open fryers



## Method

1. Spread out dough from one 8 oz container of crescent roll dough onto a lightly-floured surface. Pinch perforated edges together and fold  $\frac{1}{3}$  of dough over center  $\frac{1}{3}$ ; fold opposite  $\frac{1}{3}$  of dough over first  $\frac{1}{3}$ . Lightly sprinkle dough with flour and roll it out, pressing firmly together so layers don't separate completely during frying.
2. Fold dough into thirds again in the opposite direction. Sprinkle with flour and roll into a rectangle about 4 x 7 in (10 x 18 cm).
3. Use a 3 in (7.6 cm) cookie cutter to cut two rounds from the dough. Then use a 1 in (2.5 cm) to cut a hole in the center of each round to make flat doughnut shapes.
4. Repeat steps 1-3 with the remaining 8 oz container of crescent roll. You will now have four cronuts to fry. Save the dough "holes" and scraps for frying as well, if desired.
5. Carefully lower cronuts into fryer at 350° F (176° C), working in batches if necessary and fry on one side for 2 – 3 minutes. Flip cronuts and fry until both sides are golden brown. Cronuts will puff up during frying. Remove and place on a paper towel-lined plate to drain and cool slightly, about 5 minutes.
6. Place chopped bittersweet chocolate into a heatproof mixing bowl. Pour cream into a small saucepan over low heat. Heat cream almost to a boil, stirring constantly; pour hot cream over chocolate. Whisk until chocolate has melted and mixture is warm and smooth. Dip tops of cronuts in warm ganache, place on a serving platter, and let cool until ganache has set, about 5 minutes.