

## Passion Fruit Malasadas

<http://userealbutter.com/2014/03/02/passion-fruit-malasadas-recipe/>  
from [Tex Drive-In via Epicurious](#)

3 cups passion fruit curd  
3 large eggs, room temperature  
3/4 cup sugar  
5 tbsps unsalted butter, room temperature  
3/4 tsp salt  
5 1/2 cups all-purpose flour  
2 envelopes quick rising dry yeast  
1 cup hot water, 110°F – 120°F  
1/3 cup evaporated milk  
2 tsps vanilla extract  
oil for frying (vegetable or canola)

### passion fruit curd

*modified from [The Cooking of Joy](#)*

1/2 cup passion fruit juice (strained from 1 cup passion fruit pulp which equals 6-8  
passion fruits)  
2 cups sugar  
1 cup butter  
1/4 tsp salt  
3 tbsps lemon juice, fresh  
12 egg yolks

**Make the passion fruit curd:** If using fresh passion fruits, slice them in half and empty the pulp and any juice on the cutting board into a measuring cup. Strain the pulp through a sieve to yield a half cup of juice. Combine the passion fruit juice, sugar, butter, salt, and lemon juice in a medium saucepan. Set over medium high heat and stir to dissolve the sugar. Bring to a boil. Remove from heat. Place the yolks in a medium or large bowl and whisk to break them up. Whisk a half cup of the passion fruit liquid into the yolks. Repeat until half of the liquid has been whisked into the egg yolks. Scrape the egg yolk mixture back into the saucepan with the rest of the passion fruit liquid and whisk to incorporate. Set the pan on medium heat and stir constantly until the curd thickens. Remove from heat. Pour into a bowl and refrigerate. Makes about 3 cups.

**Make the malasadas:** Place one egg, the sugar, butter, and salt in a bowl and beat until blended with paddle attachment. Add 5 cups of the flour and the two envelopes of yeast and beat for a minute. Switch to the dough hook. Pour the hot water, evaporated milk, and vanilla into the mix and beat until blended. Beat in the last 2 eggs until smooth. Add the remaining 1/2 cup of flour and beat until smooth, soft, and slightly sticky – about 10 minutes. If the dough is really sticky, add a tablespoon of flour at a time. Scrape the dough into a bowl and cover with plastic and a towel. Let rise in a warm, draft-free

location for 2 hours or until it has doubled in volume. Punch the dough down and cut it into two halves. Roll one half out on a lightly floured surface to a rectangle about 12 by 16 inches. Cut the rectangle into twelve 4-inch squares. Repeat with the remaining half of the dough.

Heat 1 1/2 inches of oil in a large pan to 350°F (use a thermometer). Fry 2-3 malasadas at a time until the bottoms are golden brown and the pastry is puffed (about a minute or two). Flip the malasadas over and fry for another minute or two until golden on the bottom. Remove from oil with a slotted spoon or tongs and drain on paper towels. Repeat for the remaining malasadas. Sprinkle the malasadas with sugar or shake them in a sealed ziploc bag with some sugar. Poke a hole in the side of each malasada with a chopstick or a knife. Fill a pastry bag fitted with a small plain tip with the passion fruit curd. Pipe a tablespoon or two of curd into each malasada. Makes 24.